



Creating the perfect
Easter Sweets



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Easter Tea Cake

Rating: Medium

Preparation: 30 min

Cooking: 60 mins

Serves: 12 slices

Ingredients

- 170 g ($\frac{3}{4}$ cup) castor sugar
- 4 eggs
- 150 g ($1\frac{1}{4}$ cups) self-raising flour
- 1 tbsp corn flour
- 15 g Copha, melted
- 80 ml ($\frac{1}{3}$ cup) milk
- Candied orange and lemon zest, to garnish

Filling

- 180 ml ($\frac{3}{4}$ cup) thickened cream
- 3 tbsp icing sugar, plus extra for dusting
- $\frac{1}{2}$ cup marmalade

TIP:
Can be stored in fridge
for up to 3 days.



Method

1. Pre heat oven to 170 °C (fan forced 150 °C) 330 °F / 300 °F. Grease and line an 18 cm/7" spring form tin with baking paper
2. Combine castor sugar and eggs together in an electric mixer and beat for 8 to 10 minutes until pale and creamy and tripled in volume
3. In a separate bowl, sift together self-raising flour and cornflour 3 times. Sift flours over egg mix and quickly fold through using a spatula, making sure all ingredients are well combined
4. Melt Copha in microwave or saucepan until fully melted. Warm milk in microwave (on high for 20 seconds). Pour Copha and milk down the side of bowl and fold through the egg and flour mix
5. Pour final mixture into prepared pan and smooth surface. Bake in oven for 30 minutes or until a skewer inserted into the centre comes out clean. Remove pan from oven
6. Set cake aside in the pan for 5-10 minutes before turning onto a wire rack for 30 minutes to cool completely.

Filling

1. Using an electric mixer, whip cream and icing sugar together until soft peaks form
2. Put half the cream into a piping bag fitted with a 2 cm fluted nozzle, set the other half aside.

Assembly

1. Slice your cake in half horizontally, ensuring you cut as evenly as possible. Place the bottom sponge on a serving plate
2. Spread marmalade evenly over the base, followed by half of the cream. Place the top cake layer on top of your filling layer
3. Pipe rosettes around the cake with the remaining cream, then decorate with candied zest.



Mini Cream Puffs

Rating: Medium
Preparation: 15 mins
Cooking: 20 mins
Serves: 18

Ingredients

- 120 ml (½ cup) water
- 50 g (¼ cup) diced Copha
- 100 g (¾ cup) plain flour
- 4 eggs
- 200 g milk cooking chocolate, chopped (can also substitute with dark cooking chocolate)
- ¼ cup pouring cream
- 100 g white chocolate, chopped (not compound)

Vanilla custard filling

- 250 ml (1 cup) thickened cream
- 250 ml (1 cup) milk
- 80 ml (⅓ cup) Kahlua
- 1 tsp vanilla bean paste
- 6 egg yolks
- 60 g (⅓ cup) Castor sugar
- 4 tbsp corn flour
- ¼ cup pouring cream

TIP:
Allow chocolate to set before serving.
Store in an airtight container in the fridge for up to 3 days.



Method

1. Preheat oven to 220 °C (fan forced 200 °C) 420 °F/ 390 °F. Lightly grease and line 2 baking trays with parchment paper
2. Combine water and Copha in a medium-sized saucepan; bring to the boil. Reduce heat to low, add flour and stir to combine, stirring continuously for 3 to 5 minutes until mixture leaves sides of the pan and forms a mass
3. Remove from heat and set aside for 5 minutes. Using an electric mixer add eggs in one at a time, beating well between each addition on medium speed. The mix should be stiff and glossy and hold up on the tip of a spoon
4. Using a tablespoon, spoon 18 walnut sized balls on the tray spacing 6cm apart
5. Alternatively, you can also spoon mix into a piping bag fitted with a 1 ½cm nozzle and use that for piping pastry onto tray. Bake for 10 minutes, rotate trays, and reduce heat to 200 °C/180 °C
6. Continue baking puffs for a further 10 minutes, until brown and springy to the touch. Set aside on the tray for 5-10 minutes. Then turn onto a wire rack to cool completely.

Vanilla custard filling

1. Combine cream, milk, and vanilla bean paste in a saucepan. Bring to boil over medium heat. Remove from stove
2. Whisk together egg yolks, castor sugar and corn flour together in a bowl. Slowly add cream, whisking continuously until thoroughly combined
3. Pour mix back into the saucepan and return to a low heat. Stir continuously until the custard thickens and coats the back of the spoon. Remove from heat, set aside to cool. Cover with cling film and put in the fridge until ready to use.

Assembly

1. Put vanilla custard in a piping bag fitted with a 5mm nozzle
2. Make a small hole in the bottom of the cream puff with a sharp knife and pipe vanilla custard in
3. Melt the milk chocolate and add in pouring cream in batches and mix thoroughly till smooth
4. Spoon chocolate mix over profiterole
5. Melt white chocolate & allow to cool for 5 minutes. Then pour this chocolate into a zip-lock bag and cut a small hole one of the corners. Pipe a cross over each cream puff for decoration.



Chocolate Mud Cake

Rating: Medium
Preparation: 40 min
Cooking: 2-2.5 hours
Serves: 12-16 slices

Ingredients

- 250 g (1 block) diced Copha
- 250 g chopped milk cooking chocolate (can also substitute for dark cooking chocolate if desired)
- 500 g (1 ¼ cups) firmly packed brown sugar
- 4 eggs
- 125 ml (½ cup) sour cream
- 300 g (2 ⅔ cups) plain flour

- 1 tsp Baking powder
- 60 g (⅓ cup) cocoa powder, plus extra for dusting
- 1 cup freshly whipped cream

Chocolate Ganache

- 180 g chopped dark or milk chocolate
- 80 ml (⅓ cup) thickened cream

TIP:
If refrigerated, bring to room temperature before serving. Can be stored in an air-tight container in the fridge for up to 3 days.



Method

1. Pre heat oven to 140 °C (fan forced 120 °C) 240 °F / 280 °F. Lightly grease and double line a 21 cm/8 in spring form pan making sure the paper is 5cm/2in above the rim
2. In a bowl combine cooking chocolate and brown sugar. Place bowl over a pot of lightly simmering water to melt. Stir occasionally until fully melted. Remove from heat and set aside for 5 minutes
3. Melt Copha in the microwave or saucepan until fully melted. Add melted chocolate. Whisk eggs in one at a time followed by sour cream
4. Combine plain flour, baking powder and cocoa powder and sift over Copha mix. Stir through until well combined
5. Pour cake mix into the prepared pan and bake in the oven for 2-2½ hours or until a skewer inserted into the centre comes out clean. Remove pan from oven
6. Set cake aside in the pan for 5-10 minutes before turning onto a wire rack for 30 minutes or until cooled completely.

Chocolate Ganache

1. In a medium sized saucepan, bring cream to boil over a medium heat
2. Remove from heat, add chocolate and stir until combined and glossy. Set aside and leave to cool.

Assembly

1. Spread ganache over the cake evenly
2. Decorate with mini Easter eggs
3. Allow ganache to set, then serve immediately or leave cake out at room temperature until ready to serve
4. Serve with some fresh raspberries and whipped cream on the side.





Tried and trusted Copha

Copha has been part of Australian history for more than 70 years. Developed in 1933, Copha quickly became popular with busy mums who wanted a no-fuss vegetable shortening for home baking and cooking.

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Mini Date, Chocolate and Walnut Cake

Rating: Medium
Preparation: 30 mins
Cooking: 25 mins
Serves: 12

Ingredients

- 125 g (¾ cup) diced Copha
- 225 g (1 cup) firmly packed brown sugar
- 60 ml (¼ cup) sour cream
- 2 eggs
- 150 g (1¼ cup) plain flour
- 75 g (⅔ cup) self-Raising flour
- 40 g (¼ cup) cocoa powder
- 225 g (1¼ cup) chopped dark chocolate
- 120 g (1 cup) chopped walnuts, plus extra to garnish
- 100 g (⅔ cup) chopped dates
- 1 cup whipped cream, for serving

Dark Chocolate Ganache

- 150 g dark chocolate, broken up
- 125 ml (½ cup) thickened cream

TIP:

Cakes can be stored in an airtight container for up to 4 days, and ganache can be stored up to 1 week.

Method

1. Preheat oven to 170 °C (fan forced 150 °C) 330 °F / 300 °F. Lightly grease 2 six-cup friand pans
2. Melt Copha in microwave or saucepan until fully melted. Whisk together melted Copha and brown sugar, add sour cream and whisk in eggs one at a time
3. Sift plain flour, self-raising flour, and cocoa powder. Fold through the mix. Add chopped chocolate, walnuts and dates. Stir through
4. Divide batter equally into the prepared pans and bake for 25 to 30 minutes, or until a skewer inserted into the centre comes out clean. Remove pans from oven
5. Set cakes aside in the pan for 5-10 minutes before turning onto a wire rack to cool completely.

Chocolate ganache

1. In a medium sized saucepan, bring cream to the boil over medium heat
2. Remove from heat, add chocolate and stir until combined and glossy. Set to cool.

Assembly

1. Warm the cakes if desired
2. Top with some ganache and walnut halves
3. Serve with whipped cream on the side.



Chocolate Crackle Bunnies

Rating: Easy
Preparation: 30 mins
Cooking: 1 hour
Serves: 24

Ingredients

White chocolate crackle

- 250 g (1 block) Copha
- 200 g white chocolate, chopped (not compound)
- 125 g (1 cup) icing sugar
- 60 g (½ cup) milk powder
- 4 cups Kellogg's Rice Bubbles® cereal
- 100 g (1 cup) desiccated coconut

Dark chocolate crackle

- 250 g (1 block) Copha
- 200 g dark chocolate (chopped)
- 125 g (1 cup) icing sugar
- 60 g (½ cup) cocoa powder
- 4 cups Kellogg's Rice Bubbles® cereal
- 100 g (1 cup) desiccated coconut

Icing

- 50 g icing sugar
- 1-2 tsp water
- Pink food colouring
- Liquorice strips and pink smarties to decorate

TIP:

Use left overs to make white and chocolate crackle popcorn. Place the white and dark chocolate crackle left overs in separate microwave safe bowls, heat on medium (50%) power for 1 minute. Pour the different colour crackles onto 2 separate trays lined with baking paper. Leave to set on the bench for 20 minutes or until firm. Pinch off walnut sized pieces and shape into popcorn. Put popcorn in the fridge to set for around 1 hour.



Method

1. Line two 30 cm x 20 cm baking trays with baking paper.
2. In a large bowl combine white chocolate and Copha. Place over a pot of barely simmering water. Stir occasionally until melted. Remove from heat.
3. Add Rice Bubbles®, milk powder and coconut in a separate bowl. Stir to combine. Pour crackle mix onto one of the baking trays and spread evenly. Leave on the bench to set.
4. In a large bowl combine dark chocolate and Copha. Place over a pot of barely simmering water. Stir occasionally until melted. Remove from heat.
5. Add Rice Bubbles®, cocoa powder and coconut in a separate bowl. Stir to combine. Pour crackle mix onto second baking tray and spread evenly. Leave on the bench to set.
6. Using a 6 cm bunny shaped cookie cutter, carefully cut out bunny shapes. Transfer bunny shapes to a tray or large plate, and leave to set in the fridge for 1 hour.

Icing

1. Sift icing sugar into a medium bowl. Then add a few drops of pink food colouring. Add in water one teaspoon at a time, mixing until a smooth, thick icing is made.

Assembly

1. Put some of the pink icing on the liquorice whiskers and stick down onto the crackle.
2. Then put some icing on the smartie and glue it down to the whiskers.
3. Allow icing to set.
4. Serve.

Crackle shapes can be stored in an airtight container in the fridge for up to 4 days.



Gluten Free Tiramisu

Rating: Medium
Preparation: 1.5 hours
Cooking: 20 mins
Serves: 12-16 scoops

Ingredients

Sponge finger biscuits

- 50 g (¼ cup) diced Copha
- 5 eggs separated
- 160 g (⅔ cup) castor sugar
- 1 tsp vanilla essence
- 150 g (1 cup) gluten free plain flour
- 75 g (½ cup) gluten free self-raising flour
- ½ tsp gluten free baking powder

Mascarpone cream

- 500 ml (2 cups) strong black coffee (hot)
- 125 ml (½ cup) Marsala
- 130 g (½ cup) castor sugar
- 4 eggs separated
- 250 g (1 cup) mascarpone
- 250 ml (1 cup) thickened cream
- Cocoa powder for dusting
- 50 g dark chocolate, grated

TIP:

For best results make this the night before serving. Serving sizes are dependent on size of serving dish, and how generous the portions are.



Method

Sponge finger biscuits

1. Pre heat oven to 180 °C (fan forced 160 °C).
Lightly grease and line with parchment paper two 30 cm x 40 cm / 11in x 15 in flat baking trays.
Chill the serving dish in the refrigerator
2. Warm Copha in the microwave, just soft enough for creaming (around 1 minute on 50% power)
3. Set aside 2 tablespoons of the castor sugar and cream the remaining castor sugar and Copha using an electric mixer until light and fluffy.
Add egg yolks in one at a time followed by vanilla essence
4. Transfer mix to a large bowl and set aside.
Beat egg whites using an electric mixer, until soft peaks form. Add the reserved 2 tablespoons of castor sugar and whisk for a further minute
5. Sift together flours and baking powder.
Fold half the egg whites into the egg yolks
6. Fold the flour mix into the egg yolks.
Fold the remaining egg whites into the mix
7. Fill a piping bag fitted with a 1cm plain nozzle with the mix and pipe 24 biscuits 8 cm (3.5") long
8. Bake for 12 to 15 minutes or until golden brown and firm, alternating trays half way through cooking. Set tray aside for 5-10 minutes before turning onto a wire rack to cool completely.

Mascarpone cream

1. Mix together hot coffee, Marsala and 2 tablespoons of castor sugar. Set aside coffee mixture to cool completely
2. In an electric mixer whisk half of the castor sugar and the egg yolks until thick and creamy. Transfer mix to a large bowl, then fold the mascarpone gently through one third at a time; keep in the fridge until ready to use
3. Beat cream using an electric mixer until soft peaks form; keep in the fridge until ready to use
4. Beat egg whites using an electric mixer, until soft peaks form. Slowly add the remaining castor sugar and whisk for a further 2 minutes
5. Take mascarpone mix and whipped cream from fridge; fold whipped cream gently through one third at a time into the mascarpone mix. Then fold in egg whites gently one third at a time. Keep refrigerated until ready.

Assembly

1. To assemble the tiramisu, dip four pieces of biscuit at a time into the coffee mixture, squeeze out the excess liquid and arrange in the bottom of the dish
2. Continue this until there is an even layer of biscuit in the dish. Spoon enough mascarpone cream to make a layer the same thickness as the biscuit layer; ensuring layers are even
3. Continue the process until the dish is full, finishing off with a layer of cream. (There should be 2 layers of biscuit and two layers of cream)
4. Dust with cocoa powder and sprinkle grated chocolate over the top. Garnish with the mini Easter eggs. Serve immediately or keep refrigerated until ready to serve.



Red Velvet Cupcakes

Rating: Medium
Preparation: 30 mins
Cooking: 20 mins
Serves: 12 standard
or 24 mini
cupcakes

Ingredients

- 225 g (1¼ cup) self-raising flour
- 25 g (¼ cup) cocoa powder
- 150 g (½ cup) castor sugar
- 60 g (¼ cup) diced Copha
- 2 eggs
- 1 tsp vanilla essence
- 125ml (½ cup) buttermilk
- 1 tbsp red food colouring
- 1 tsp bi-carbonate of soda
- 1 tbsp white vinegar

Cream cheese frosting

- 250 g (1 cup) softened cream cheese
- 125 g (½ cup) softened Copha
- 250 g (2 cups) icing sugar
- 1 tsp vanilla essence

To decorate

- Mini chocolate Easter eggs
- White chocolate shavings

TIP:
Serve at room temperature; suggest take out from the fridge 1 hour before serving. Can be stored in an airtight container in the fridge for up to 3 days.



Method

1. Pre-heat oven to 180 °C (fan forced 160 °C) 350 °F / 320 °F. Line a standard 12-hole cupcake/ muffin pan with paper cases for standard sized cupcakes, or a 24-hole pan for mini-cupcakes
2. Sift together self-raising flour and cocoa powder. Soften Copha in microwave in 30 second increments until just soft enough to beat
3. Cream Copha and castor sugar using an electric mixer; adding eggs one at a time
4. Combine vanilla essence, buttermilk and food colouring in a bowl, microwave on high for 30 seconds. Turn mixer to low speed. Add flour mix and buttermilk in batches
5. In a small bowl, stir together the bi-carbonate soda and vinegar. Add to the cup cake batter
6. Divide batter equally into the prepared pan and bake for 15-20 minutes or until skewer inserted into the centre comes out clean
7. Set aside for 5-10 minutes in the pan before turning onto a wire rack for cooling.

Cream cheese frosting

1. Soften Copha in microwave in 30 second increments until just soft enough to beat
2. Pre-warm the outside of your electric mixer bowl with running hot water (to keep Copha soft). Add Copha, cream cheese, icing sugar and vanilla essence to your bowl and beat until well combined.

Assembly

1. Fill a piping bag fitted with a 2 cm nozzle with frosting
2. Pipe swirls over the cup cakes
3. Sprinkle with white chocolate shavings, then top with a mini Easter egg
4. Serve immediately or keep in the fridge until ready to serve.



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Triple Layer Chocolate Crackle Slice

Rating: Easy
Preparation: 30 mins
Cooking: 25 mins
Serves: 16-20

Ingredients

Biscuit base

- 250 g (1 packet) chocolate ripple biscuits
- 100 g Copha
- White chocolate crackle
- 60 g (¼ cup) Copha
- 80 g (¾ cup) white chocolate, chopped (not compound)
- 65 g (½ cup) icing sugar
- 25 g (1 cup) Kellogg's Rice Bubbles® cereal
- 30 g (¼ cup) milk powder
- 20 g (⅓ cup) desiccated coconut

Dark chocolate crackle

- 60 g (¼ cup) Copha
- 80 g (¾ cup) dark cooking chocolate (chopped)
- 65 g (½ cup) icing sugar
- 25 g (1 cup) Kellogg's Rice Bubbles® cereal
- 2 tbsp cocoa powder
- 20 g (⅓ cup) desiccated coconut

TIP:
Crackle slices can be stored in an airtight container in the fridge for up to 4 days.



Biscuit base

1. Grease and line with baking paper a 25 cm x 16 cm x 2½ cm (10 in x 6 in x 1 in) baking tray. Make sure the paper has a 2cm over hang
2. Melt Copha in microwave on high or in saucepan until fully melted. Using a food processor, crush biscuits until they resemble fine breadcrumbs
3. Mix melted Copha and biscuit crumbs together. Then press biscuit mix into baking tray firmly, using the back of a spoon if necessary. Put in the fridge to set for 10 to 15 minutes.

White chocolate crackle layer

1. In a large bowl, combine together white chocolate and Copha. Place bowl over a pot of lightly simmering water. Stir occasionally until melted. Remove from heat
2. Add icing sugar, Rice Bubbles®, milk powder and coconut to the bowl. Stir to combine
3. Pour crackle mix over the biscuit base and spread evenly. Put back in the fridge to set.

Dark chocolate layer

1. In a large bowl combine dark chocolate and Copha. Place over a pot of lightly simmering water. Stir occasionally until melted. Remove from heat
2. Add icing sugar, Rice Bubbles®, milk powder and coconut to the bowl. Stir to combine. Pour dark chocolate crackle mix over white chocolate layer and biscuit base and spread evenly. Put back in the fridge to set.

Assembly

1. Once set, slice crackle cut into 16 to 20 squares.



Gluten Free Carrot and Ginger Cupcakes

Rating: Medium
Preparation: 30 min
Cooking: 20 min
Serves: 12 standard
or 24 mini
cupcakes

Ingredients

- 80 g ($\frac{1}{3}$ cup) diced Copha
- 225 g ($1\frac{3}{4}$ cups) gluten free self-raising flour
- $1\frac{1}{2}$ tsp gluten free baking powder
- $\frac{1}{2}$ tsp ground ginger
- $\frac{1}{4}$ tsp ground cinnamon
- $\frac{1}{4}$ tsp mixed spice
- 150 g ($\frac{3}{4}$ cup) firmly packed brown sugar
- 2 eggs
- Zest of 1 orange
- 60 ml ($\frac{1}{4}$ cup) Orange juice
- $\frac{1}{2}$ cup Chopped walnuts
- $\frac{1}{4}$ cup Chopped figs
- 1 cup grated carrot (medium sized)
- Candied orange and lemon zest, to decorate

Lemon icing

- 125 g (1 cup) Icing sugar
- $\frac{1}{2}$ tsp grated lemon zest
- 1-2 tbsp lemon juice

TIP:
Can be stored in an
air-tight container
in room temperature
for 2-3 days.



Method

1. Pre heat oven to 180 °C (fan forced 160 °C) 350 °F / 320 °F. Line a 12-hole muffin pan with paper cases for standard sized cupcakes or a 24 hole muffin pan for mini-cupcakes
2. Soften Copha in microwave in 30 second increments until just soft enough to beat. Sift together self-raising flour, baking powder, ginger, cinnamon and mixed spice in a bowl
3. In a separate bowl, cream Copha and brown sugar together using an electric mixer. Add eggs one at a time to the bowl, then add the orange zest
4. Warm the orange juice in a microwave safe bowl for 20 seconds on high. Add the orange juice and flour mixture in batches into the Copha mix. Stir in walnuts, figs and carrot. Mix together
5. Divide batter equally into the prepared pan and bake for 15 to 20 minutes or until a skewer inserted into the centre comes out clean. Remove pan from oven
6. Set cupcakes aside in pan for 5-10 minutes before turning onto a wire rack for 30 minutes to cool.

Lemon Icing

1. Sift icing sugar into a bowl. Add lemon juice and beat by hand until the icing is thick and smooth.

Assembly

1. Spread icing smoothly on top of cup cakes
2. Decorate with candied zest, allowing icing to set.





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