

# Cooking with Copha



making *sweet*  
memories {since 1933}



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# Cooking with Copha!

There are few of us whose thoughts of a visit to grandma's place would not evoke fond memories – the waft of delicious treats as we walk up her garden path, many made with Copha which has been part of Australian history for more than 70 years. Times have changed but the

loving care that goes into home cooking can never be replaced. We have compiled some of Grandma's favourite recipes as well as some fun Kids party ideas, and special occasion sweets, cakes and desserts for Easter and Christmas.

Developed in 1933, Copha quickly became popular with busy mums who wanted a no-fuss vegetable shortening for home baking and cooking. From birthday parties to baking at home with mum or grandma, Copha has always been associated with fun, family and sweet childhood memories. Copha can be trusted to make any occasion special with easy desserts just as delicious as it's signature chocolate crackle recipe.

For great party food ideas, including chocolate cake recipes to gluten free desserts, Copha is the ideal cooking ingredient! Because Copha is tasteless and odourless you can really savour the fine flavour of good ingredients. It contains no water and therefore represents real value for your cooking dollar and ideal for many no-bake recipes.



**Did you know?**  
Copha is made from 99% coconut oil.



**What is Copha?** Copha is a popular vegetable shortening and a key ingredient in the much-loved kids party recipe, chocolate crackles. Copha is made with more than 99% coconut oil and less than 1% soy lecithin. It's gluten free, contains no palm oil and remains stable in room temperature up to 36 degrees Celsius.



Creating the perfect  
*Easter Sweets*

# Easter tea cake

**Difficulty:** Medium  
**Preparation:** 30 mins  
**Cooking:** 60 mins  
**Makes:** 12 slices

## Ingredients

### Tea cake

- 170g (¾ cup) castor sugar
- 4 eggs
- 150g (1¼ cups) self-raising flour
- 1 tablespoon corn flour
- 15g Copha, melted
- 80ml (⅓ cup) milk
- Candied orange and lemon zest, to garnish

### Filling

- 180 ml (¾ cup) thickened cream
- 3 tablespoon icing sugar, plus extra for dusting
- ½ cup marmalade

#### TIP:

Can be stored in fridge for up to 3 days.

## Method

### Tea cake

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

**Difficulty:** Medium  
**Preparation:** 15 mins  
**Cooking:** 20 mins  
**Makes:** 18

## Ingredients

### Puffs

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

### Vanilla custard filling

- 250ml (1 cup) thickened cream
- 250ml (1 cup) milk
- 80ml (⅓ cup) Kahlua
- 1 teaspoon vanilla bean paste
- 6 egg yolks
- 60g (⅓ cup) castor sugar
- 4 tablespoon 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.



# Mini cream puffs

## Method

### Puffs

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 1½ cm 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 in a bowl. Slowly add cream, whisking continuously until thoroughly combined.
3. Pour mixture 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 puffs.
5. Melt white chocolate & allow to cool for 5 minutes. Then pour this chocolate into a zip-lock bag and cut a small hole in one of the corners. Pipe a cross over each cream puff for decoration.

# Chocolate mud cake

**Difficulty:** Medium  
**Preparation:** 40 mins  
**Cooking:** 2 - 2½ hours  
**Makes:** 12 - 16 slices

**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.

## Ingredients

### Cake

- 250g (1 block) diced Copha
- 250g chopped milk cooking chocolate (can also substitute for dark cooking chocolate if desired)
- 500g (1¼ cups) firmly packed brown sugar
- 4 eggs
- 125ml (½ cup) sour cream
- 300g (2 ⅓ cups) plain flour
- 1 teaspoon baking powder
- 60g (⅓ cup) cocoa powder, plus extra for dusting
- 1 cup freshly whipped cream

### Chocolate Ganache

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

## Method

### Cake

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.



# Mini date, chocolate and walnut cake

**Difficulty:** Medium  
**Preparation:** 30 mins  
**Cooking:** 25 mins  
**Makes:** 12

## Ingredients

### Cake

- 125g (½ cup) diced Copha
- 225g (1 cup) firmly packed brown sugar
- 60ml (¼ cup) sour cream
- 2 eggs
- 150g (1¼ cup) plain flour
- 75g (⅓ cup) self-Raising flour
- 40g (¼ cup) cocoa powder
- 225g (1¼ cup) chopped dark chocolate
- 120g (1 cup) chopped walnuts, plus extra to garnish
- 100g (¼ cup) chopped dates
- 1 cup whipped cream, for serving

### Dark Chocolate Ganache

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

## Method

### Cake

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.

### TIP:

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



# Chocolate crackle bunnies

**Difficulty:** Easy  
**Preparation:** 30 mins  
**Cooking:** 1 hour  
**Makes:** 24

## Ingredients

### White chocolate crackle

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

### Dark chocolate crackle

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

### Icing

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

## Method

### Crackles

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. Stir to combine. Pour crackle mix over the biscuit base 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. Stir to combine. Pour crackle mix over the biscuit base and spread evenly. Leave on the bench to set.

### Icing

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

### Assembly

1. Use a 6cm bunny shaped cookie cutter, cut out the shapes transfer to another tray and leave to set in the fridge for 1 hour.
2. Put some icing on the liquorice whiskers and stick down onto the crackle.
3. Then put some icing on the smartie and glue it down to the whiskers.
4. Allow icing to set. Store crackle shapes in an airtight container in the fridge for up to 4 days.



### 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.

# Gluten free tiramisu

**Difficulty:** Medium  
**Preparation:** 15 mins  
**Cooking:** 20 mins  
**Makes:** 18 slices

## Ingredients

### Sponge finger biscuits

- 50g (¼ cup) diced Copha
- 5 eggs separated
- 160g (¾ cup) castor sugar
- 1 teaspoon vanilla essence
- 150g (1 cup)

### Gluten free plain flour

- 75g (½ cup) gluten free self-raising flour
- ½ teaspoon gluten free baking powder

### Mascarpone cream

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



# Gluten free tiramisu

## 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 / 11 in 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 mixture 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 mixture.
7. Fill a piping bag fitted with a 1 cm plain nozzle with the mixture 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 mixture and whipped cream from fridge; fold whipped cream gently through one third at a time into the mascarpone mixture. 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

**Difficulty:** Medium  
**Preparation:** 30 mins  
**Cooking:** 20 mins  
**Makes:** 12 standard or 24 mini cupcakes

## 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.

## Ingredients

### Cupcakes

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

### Cream cheese frosting

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

### To decorate

- Mini chocolate Easter eggs
- White chocolate shavings

## Method

### Cupcakes

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.

# Triple layer chocolate crackle slice

**Difficulty:** Easy  
**Preparation:** 30 mins  
**Cooking:** 25 mins  
**Makes:** 16 - 20 slices

## Ingredients

### Biscuit Base

- 250g (1 packet) chocolate ripple biscuits
- 100g Copha

### White Chocolate Crackle

- 60g ( $\frac{1}{4}$  cup) Copha
- 80g ( $\frac{3}{4}$  cup) white chocolate, chopped (not compound)
- 65g ( $\frac{1}{2}$  cup) icing sugar
- 25g (1 cup) rice bubbles
- 30g ( $\frac{1}{4}$  cup) milk powder
- 20g ( $\frac{1}{3}$  cup) desiccated coconut

### Dark Chocolate Crackle

- 60g ( $\frac{1}{4}$  cup) Copha
- 80g ( $\frac{3}{4}$  cup) dark cooking chocolate (chopped)
- 65g ( $\frac{1}{2}$  cup) icing sugar
- 25g (1 cup) rice bubbles
- 2 tablespoons cocoa powder
- 20g ( $\frac{1}{3}$  cup) desiccated coconut
- $\frac{1}{4}$  cup pouring cream

#### TIP:

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



# Triple layer chocolate crackle slice

## Method

### Biscuit Base

1. Grease and line with baking paper a 25cm x 16cm x 2 ½cm (10in x 6in x 1in) 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, cocoa 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

Once set, slice crackle into 16 to 20 squares.



# Gluten free carrot and ginger cupcakes

**Difficulty:** Medium  
**Preparation:** 30 mins  
**Cooking:** 20 mins  
**Makes:** 12 standard or 24 mini cupcakes

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

## Ingredients

- 80g (½ cup) diced Copha
- 225g (1¼ cups) gluten free self-raising flour
- 1½ teaspoon gluten free baking powder
- ½ teaspoon ground ginger
- ¼ teaspoon ground cinnamon
- ¼ teaspoon mixed spice
- 150g (¾ cup) firmly packed brown sugar
- 2 eggs
- Zest of 1 orange
- 60ml (¼ cup) orange juice
- ½ cup chopped walnuts
- ¼ cup chopped figs
- 1 cup grated carrot (medium sized)
- Candied orange and lemon zest, to decorate

## Lemon icing

- 125g (1 cup) Icing sugar
- ½ teaspoon grated lemon zest
- 1 - 2 tablespoon lemon juice

## 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.







From Grandma's  
*Kitchen*

# Gluten free chocolate brownies

**Difficulty:** Easy  
**Preparation:** 8 mins  
**Cooking:** 30 mins  
**Makes:** 15 squares

## Ingredients

- 1 cup gluten free self raising flour
- ½ cup rice flour
- 1 cup brown sugar
- ½ cup cocoa powder
- 1 cup dark chocolate bits
- ½ cup walnuts (optional)
- 1 teaspoon vanilla essence
- 2 eggs
- 2 tablespoons water
- 100g Copha, melted
- Icing sugar or drinking chocolate to dust

## Method

1. Pre-heat oven to 170°C.
2. Grease and line a 30 x 15cm slab tin.
3. In a large bowl combine the flour, brown sugar, cocoa powder, choc bits and walnuts. Mix thoroughly and make a well in the centre.
4. Whisk together the vanilla, eggs and water, and then pour the mixture onto the dry ingredients.
5. Pour the melted Copha into bowl and mix all ingredients together until just combined. Do not over mix.
6. Spoon mixture into the greased and lined baking pan and smooth the surface.
7. Bake the brownies in the pre-heated oven at 170°C for 30 minutes. The centre should still be moist.
8. Remove from oven and cool on a wire rack.

## Assembly

Once brownies have cooled, cut into squares using a sharp knife and dust with icing sugar or drinking chocolate.

### TIP:

Rice flour may be replaced with chestnut or soy flour.  
Walnuts may be replaced with chopped roasted hazelnuts.



# Lavender and vanilla coconut ice

**Difficulty:** Easy  
**Preparation:** 15 mins  
**Cooking:** No cooking required  
**Makes:** 40 squares

## Ingredients

- 250g Copha
- 1kg icing sugar, sifted
- 500g desiccated coconut
- 3 egg whites
- 1 tsp vanilla essence
- Lilac food colouring
- Lavender flavour
- 1 tsp lavender flowers dried
- Violets or lavender icing flowers to decorate

### TIP:

This coconut ice is vegan friendly and gluten free. Coconut ice can be flavoured and coloured to suit any taste. Green and white (mint flavoured) Pink and white (strawberry or raspberry flavoured) Yellow and white (lemon flavoured).

## Method

1. Line a 30cm x 15cm slab tin with baking paper.
2. In a large bowl combine the sifted icing sugar and coconut. Mix well. Make a large well in the centre.
3. Melt the Copha in a small saucepan over a low heat; remove and add the vanilla essence. Pour Copha into the icing sugar and coconut mixture.
4. Whisk the egg whites until foamy but not stiff. Stir the egg whites into the mixture until well combined.
5. Divide the mixture in half. Press half the mixture into the slab tin; to make the mixture even press with a flat based glass. Refrigerate until firm.
6. Add a few drop of Lilac colour and lavender flavour to the remaining mixture and knead well to give the coconut ice an even colour. Taste mixture and adjust flavour if required.
7. Press the lilac mixture over the white coconut ice and press firmly. Sprinkle with lavender flowers and press firmly. Refrigerate coconut ice until firm.
8. Using a warm knife or shaped cutter cut the coconut ice into the required shapes. Decorate and serve as required.



# Coconut jam drop cookies

**Difficulty:** Easy  
**Preparation:** 10 - 12 mins  
**Cooking:** 20 mins  
**Makes:** 24

## Ingredients

- 125g Copha, softened
- 60g castor sugar
- 1 teaspoon vanilla essence
- 1 egg, beaten
- 60g desiccated coconut
- 180g self raising flour, sifted
- Pinch salt
- 1 tablespoon milk
- 1 cup desiccated coconut for rolling
- ½ cup jam (any flavour based on preference)

## Method

1. Pre-heat oven to 180°C. Cream together the Copha and sugar in the work bowl of a food processor.
2. Add the vanilla essence and egg; then gradually add the combined coconut, self raising flour and pinch of salt to the bowl.
3. Finally, pour in the milk, combining until a stiff dough is formed. Remove dough from the food processor and shape into walnut sized balls using wet hands.
4. Roll these cookie balls through the desiccated coconut. Place cookie balls onto lined baking trays.
5. Using your thumb, make a small indentation in each ball. Fill each indentation with a little of your favourite jam.
6. Bake cookies 12 - 15 minutes until golden. Remove from oven and cool on the tray 5 minutes before carefully placing on a cooling rack.
7. Dust with icing sugar and serve.

### TIP:

Use gluten free flour for gluten free cookies if desired. Some flavour variation ideas: Make chocolate chip cookies by replacing coconut with chocolate chips. For cherry nut cookies, replace jam with a glaze cherry and replace coconut with chopped nuts for rolling. For stained glass cookies, replace jam with solid lollies.



# Coconut roughs

- Difficulty:** Easy  
**Preparation:** 10 mins/ 40 mins setting time  
**Cooking:** No cooking required  
**Makes:** 16 - 20

## Ingredients

- 30g Copha
- 150g dark chocolate
- 1 cup shredded coconut
- 50g slivered almonds, toasted

## Method

1. Place the Copha and chocolate into a glass bowl and microwave on 50% power for 1½ minutes.
2. Remove bowl and stir until Copha and chocolate are well combined.
3. Stir through the shredded coconut and toasted slivered almonds.
4. Line a large tray with baking paper. Place spoonfuls of mixture onto the lined baking tray and spread to approximately 10cm.
5. Allow to set until firm at room temperature (refrigerate if it's a warm day).
6. Remove chocolate roughs from baking paper carefully and store in a flat airtight container. Refrigerate until required.
7. Delicious served with coffee or as a treat anytime.

### TIP:

Copha and chocolate may also be melted in a bowl over gently simmering water. These chocolate roughs are also delicious made with white chocolate and chopped hazelnuts.



# Gluten free banana cake

- Difficulty:** Moderate skills required  
**Preparation:** 10 - 12 mins  
**Cooking:** 60 mins  
**Makes:** 8 slices

## Ingredients

### Cake

- 125g Copha
- 125g castor sugar
- 1 lemon zested & juiced
- 2 eggs
- 2 ripe bananas, mashed
- 2 cups gluten free flour or chestnut flour
- 2 teaspoon baking powder (gluten free)
- 1 tablespoon golden syrup
- ½ cup desiccated coconut

### Icing

- 30g Copha, melted
- 2 cups icing sugar
- 1 tablespoon lemon juice
- Zest of lemon to garnish
- Dried banana chips to decorate

### TIP:

This cake can be prepared with regular flour if you are not gluten intolerant. Banana can also be replaced with poached Apple, Pear or Apricots. Store cake in an airtight container or tin for up to 7 days.



# Gluten free banana cake

## Method

1. Pre-heat oven to 170°C.
2. In the work bowl of a food processor, cream the chopped Copha and sugar together until light and creamy.
2. Add the lemon zest and eggs gradually to the Copha mixture.
3. Remove the mixture from the food processor into a large mixing bowl.
4. Fold through the mashed banana until well combined.
5. Sift the flour and baking powder together and fold through the mixture.
6. Finally stir through the golden syrup and desiccated coconut. Mixture should be a soft dropping consistency. If the mixture is still too thick, stir through 1- 2 tablespoons of water.
7. Spoon the mixture into a greased and lined 24cm baking tin.
8. Bake in the pre-heated oven at 170°C for 50 - 55 minutes or until cooked through.
9. Turn cake onto a wire rack and cool completely before icing and decorating.

## Icing

1. Whisk together the melted Copha, icing sugar and lemon juice until well combined.
2. Spread mixture generously over the cooled cake and decorate with the lemon zest and banana chips.



# Savoury scone pinwheels

**Difficulty:** Moderate skills required  
**Preparation:** 12 mins  
**Cooking:** 15 mins  
**Makes:** 12

## Ingredients

### Scones

- 3 cups self raising flour
- ½ teaspoon baking powder
- ½ teaspoon salt
- 60g Copha
- ½ cup grated cheese
- 1 egg, beaten
- 300ml soda water
- Plain flour for kneading and rolling

### Filling

- 3 tablespoon tomato paste or pesto
- ¼ cup chopped bacon or salami
- ½ cup grated cheese
- Extra cheese for topping

## Method

1. Pre-heat oven 190°C.
2. In a large bowl combine the self raising flour, baking powder and salt.
3. Grate the Copha over the flour. Rub the Copha into the flour until mixture resembles fine breadcrumbs. Stir the grated cheese through.
4. Make a well in the centre of the flour mixture and pour in ¾ of the soda water and the beaten egg. Mix to a firm but tacky dough, adding more soda water if required.
5. Turn dough out onto a lightly floured board and knead gently.
6. Roll dough out to a long rectangle 40cm x 20cm.
7. Spread the dough with the tomato paste or pesto, then top with the bacon and grated cheese. Roll dough up as per a sponge roll. Cut dough into thick even slices.
8. Place pinwheels close together in a lightly floured non-stick 24cm baking cake tin.
9. Sprinkle pinwheels with a little extra cheese and bake in the pre heated oven at 190°C for 12 - 14 minutes.
10. Cool on a wire rack and serve warm.

### TIP:

This savoury scone dough can also be made into a quick and easy pizza.





# Lemonade scones

**Difficulty:** Moderate skills required  
**Preparation:** 10 - 12 mins  
**Cooking:** 15 mins  
**Makes:** 12

## Ingredients

- 3 cups self raising flour
- ½ teaspoon baking powder
- 1 teaspoon sugar
- 60g Copha
- 300ml lemonade
- 1 egg, beaten
- Plain flour for kneading and rolling

## Method

1. Pre-heat oven to 190°C.
2. In a large bowl, combine the self raising flour, baking powder and sugar.
3. Grate the Copha over the flour. Rub the Copha into the flour until mixture resembles fine breadcrumbs.
4. Make a well in the centre of the flour mixture and pour in ¼ of the lemonade. Mix to a firm but tacky dough, adding more lemonade if required.
5. Turn dough out onto a lightly floured board and knead gently.
6. Roll dough out to a 4cm thick circle.
7. Using a floured cutter, cut out scones. Re-roll dough as required.
8. Place scones onto a floured non-stick baking tray. Brush scones with beaten egg and bake in the pre-heated oven at 190°C for 12 - 15 minutes.
9. Cool on a wire rack and serve warm.

### TIP:

If making date or sultana scones, add ½ cup of fruit and 1 beaten egg to the mixture.



# Grandma's gluten free mini fruitcakes

**Difficulty:** Medium  
**Preparation:** 30 mins  
**Cooking:** 25 mins  
**Makes:** 12

## Ingredients

### Mini Fruitcakes

- 100g (¾ cup) raisins
- 100g (¾ cup) chopped apricots
- 100g (½ cup) currants
- 100g (½ cup) chopped dates
- 50g (¾ cup) mixed peel
- 80ml (⅓ cup) orange juice
- 2 tablespoon brandy (optional)
- 125g (¾ cup) diced Copha
- 225g (1 cup) firmly packed brown sugar
- 60ml (¼ cup) sour cream
- 2 eggs
- 150g (1¼ cup) gluten free plain flour
- 75g (⅔ cup) gluten free self-raising flour
- 1 teaspoon ground cinnamon
- ½ teaspoon mixed spice
- ¼ teaspoon ground nutmeg

### For garnishing

- 30g (¼ cup) toasted, flaked almonds
- Medley of mixed dried fruit

### Lemon and Cinnamon Icing

- 125g (1 cup) icing sugar
- ¼ teaspoon ground cinnamon
- ½ teaspoon lemon zest
- 1 - 2 tablespoon lemon juice

#### TIP:

Cake can be kept in air-tight container in pantry for up to 3 days.



# Grandma's gluten free mini fruitcakes

## Method

### Mini Fruitcakes

1. This is best done the night before. Combine all the dried fruit, orange juice and brandy (if using) in a bowl, cover and leave to soak overnight.
2. Preheat oven to 170°C (fan forced 150°C) 330°F/ 300°F. Lightly grease 2 six-cup friand pans.
3. 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.
4. Sift together plain flour, self-raising flour, cinnamon, mixed spice and nutmeg in a separate bowl. Fold through the Copha mix. Add the soaked fruit, and stir through.
5. 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.
6. Set cakes aside in the pan for 5 - 10 minutes before turning onto a wire rack to cool completely.

### Lemon and cinnamon Icing

1. Sift icing sugar and cinnamon into medium bowl. Add the lemon zest. Then pour in the lemon juice one tablespoon at a time, mixing until a smooth, thick icing is made.
2. To assemble, spread icing over the top of cakes. Top with a medley of mixed fruit and almonds. Allow the icing to set.



# Jam and cream Victorian tea cake

With a layer of jam and cream, this tea cake is rich, moist and delicious. Perfect served with a cuppa.

<b>Difficulty:</b>	Medium
<b>Preparation:</b>	30 mins
<b>Cooking:</b>	30 mins
<b>Garnishing:</b>	30 mins
<b>Serves:</b>	12

**TIP:**  
Cake can be stored in the fridge for up to 3 days.

## Ingredients

### Tea Cake

- 170g (¾ cup) Castor sugar
- 4 Eggs
- 150g (1 ¼ cups) Self-raising flour
- 1 tablespoon Corn flour
- 15g Copha, melted
- 80ml (⅓ cup) Milk
- ½ cup of quartered strawberries
- ½ cup of raspberries

### Jam and Cream Filling

- 180ml (¾ cup) Thickened cream
- 3 tablespoon icing sugar, plus extra for dusting
- ¼ cup Blackberry jam (seedless)

## Method

### Tea Cake

1. Pre heat oven to 170°C (fan forced 150°C) 330°F/ 300°F. Grease and line an 18cm/7 inch spring form tin with baking/grease proof 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.



### Jam and Cream Filling

1. Using an electric mixer, whip cream and icing sugar together until soft peaks form.
2. Slice your cake in half horizontally, ensuring you cut as evenly as possible. Place the bottom sponge on a serving plate.
3. Spread blackberry jam evenly over the base, followed by cream. Place the top cake layer on top of your filling layer.
4. Dust the top with icing sugar and garnish with mix of berries.

# White chocolate and raspberry rocky road

- Difficulty:** Easy  
**Preparation:** 15 mins /40 mins setting time  
**Cooking:** No cooking required  
**Makes:** 20 squares

## Ingredients

- 100g Copha
- ¼ cup icing sugar
- 150g white chocolate, melted
- 100g pink marshmallows, halved
- 100g red raspberry jellies, halved
- 100g caramel popcorn
- ½ cup shredded coconut

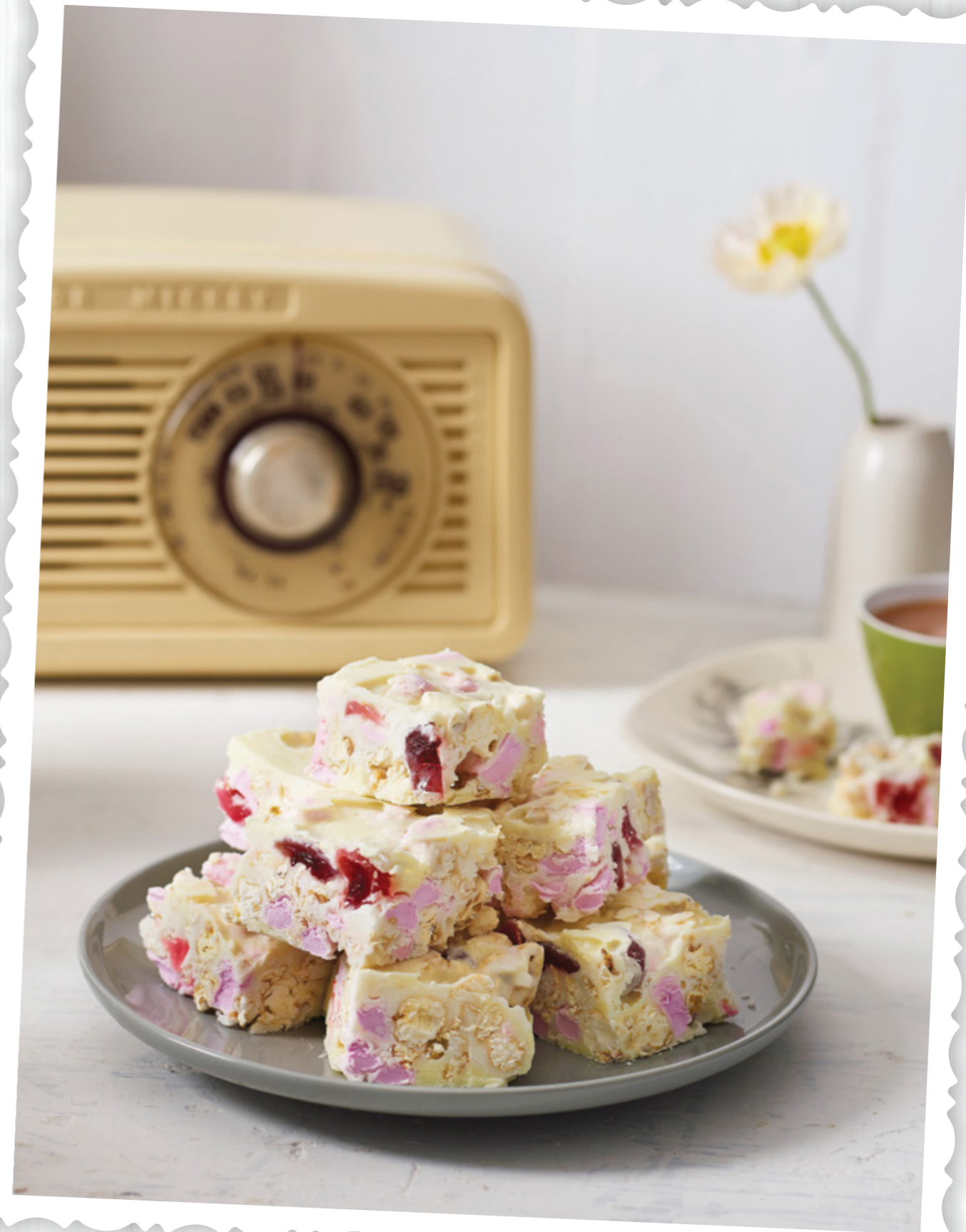
## Method

1. Line the base and sides of a 15cm X 30cm slab tin with baking paper.
2. Melt the Copha in a small saucepan over a low heat. Stir in the icing sugar until well combined.
3. Melt in the white chocolate in a large bowl in the microwave on 50% power for 1 minute. Stir and microwave for a further 30 seconds, then stir until smooth.
4. Add the Copha mixture to the chocolate and fold through all the remaining ingredients, coating well.
5. Press the mixture evenly into the lined tin and allow to set in a cool place or refrigerate.
6. When rocky road is set, cut into squares with a warm sharp knife and store in an airtight container until required. Rocky Road may also be drizzled with pink chocolate to decorate.



### TIP:

This rocky road is also delicious with dried cranberries or blueberries added. Nuts may also be used.





Fun treats for  
*Kids Parties*

# Popping candy bark

**Difficulty:** Easy  
**Preparation:** 7 mins  
**Makes:** 1 sheet (30cm X 30cm)

## Ingredients

- 200g milk or dark chocolate
- 40g Copha
- 40g popping candy

## Method

1. Melt together the Copha and chocolate over a medium heat or microwave on 50% power for 1½ minutes, stirring occasionally until smooth.
2. Spread the mixture in a thin layer onto a tray lined with foil.
3. Whilst the chocolate is still wet, sprinkle evenly with the popping candy.
4. Mark the Chocolate with a warm knife into large triangular shards and allow to set in a cool place until required.

### TIP:

Popping candy shards can also be decorated with pure gold leaf (this is edible) for a more glamorous garnish to any dessert platter.



# Honey joys

**Difficulty:** Easy  
**Preparation:** 8 - 10 mins  
**Cooking:** 10 mins  
**Makes:** 18 Honey joys

## Ingredients

- 60g Copha
- 2 tablespoon honey
- ½ cup sugar
- 4 cups corn flakes

## Method

1. Pre-heat oven 150°C
2. Melt together the Copha, honey and sugar in a saucepan over low heat, stirring until the sugar has dissolved. Allow mixture to cool slightly.
3. Place the corn flakes into a large mixing bowl, then pour the Copha mixture over. Mix well to coat flakes.
4. Spoon the honey joy mixture into muffin trays lined with paper cases.
5. Bake the honey joys in the pre-heated oven at 150°C for 10 minutes.
6. Remove tray from oven and cool on a wire rack. Honey joys will firm on cooling.
7. When cool, store in an airtight tin.

### TIP:

These honey joys are gluten free. Honey joys can also have sultanas, dried cranberries or chocolate chips added prior to baking.





# Popcorn rocky road

**Difficulty:** Easy  
**Preparation:** 15 mins  
**Makes:** 20 Squares

## Ingredients

- 100g Copha
- ½ cup cocoa powder
- ½ cup icing sugar
- ½ teaspoon vanilla extract
- 100g white marshmallows, halved
- 50g glace cherries, halved
- 100g caramel popcorn
- white chocolate for decorating

## Method

1. Line the base and sides of a 15 x 30cm slab tin with baking paper.
2. Melt the Copha in a small saucepan over a low heat.
3. Combine the cocoa powder, icing sugar and vanilla in a large bowl. Stir in the Copha until well combined.
4. Fold the marshmallows, glace cherries and caramel popcorn into the Copha mixture and coat all ingredients well.
5. Pour the mixture evenly into the lined tin, press firmly with hands or the back of a flat spoon. Allow to set in a cool place or refrigerate.
6. When the rocky road is set, cut into squares with a warm sharp knife and store in an airtight container until required.

### TIP:

Setting time 40 minutes.  
This rocky road is also delicious with the addition of walnuts or toasted slivered almonds. Desiccated coconut may also be added.



# Popping candy hedgehog

- Difficulty:** Easy  
**Preparation:** 15 mins /40 mins refrigeration time  
**Cooking:** No cooking required  
**Makes:** 16 squares or 12 fingers

## Ingredients

### Hedgehog

- 250g Copher
- 4 tablespoon cocoa powder
- 80g castor sugar
- 1 tablespoon rum or coffee
- 1 egg
- 250g shortbread biscuits, roughly chopped
- 50g red jelly lollies, chopped

### Icing

- 30g Copher
- 125g milk chocolate bits
- 50g popping candy pieces

## Method

### Hedgehog

1. Line the base and sides of 30 x 15cm slab tin with baking paper.
2. Combine the cocoa powder and castor sugar in a large bowl and mix well.
3. Melt the Copher in a small saucepan over low heat. Pour the melted Copher into the bowl and mix with the cocoa powder and sugar.
4. Stir in the rum and beaten egg.
5. Fold through the biscuit pieces and lollies. Mix together until well combined.
6. Press hedgehog mixture into the lined slab tin.

### Icing

1. Melt together the remaining Copher and chocolate in a bowl. Microwave on 50% power for 1 minute. Stir until well combined.
2. Spread the topping mixture over the hedgehog evenly, sprinkle with popping candy pieces and allow hedgehog to set.
3. Refrigerate for several hours before slicing into squares or fingers using a warm wet knife.
4. Serve as required.

### TIP:

Refrigeration time 40 minutes. Hedgehogs maybe stored in an airtight container for up to 1 month. If you are gluten intolerant, replace shortbread biscuits with rice cookies or popcorn.



# Chocolate crackle popcorn

You can't go wrong with these popcorn sized colourful chocolate crackle balls – the kids will love helping to make and eat them too!

<b>Difficulty:</b>	Easy
<b>Preparation:</b>	30 mins
<b>Cooking:</b>	1 hour
<b>Garnishing:</b>	30 mins
<b>Makes:</b>	10 - 15 small popcorn bags or tubs

**TIP:**  
Store popcorn crackles in an airtight container in the fridge for up to 4 days.

## Ingredients

- 250g (1 block) Copha
- 200g white chocolate, chopped (not compound)
- 125g (1 cup) icing sugar - sifted
- 60g (½ cup) milk powder
- 4 cups Rice bubbles
- 100g (1 cup) desiccated coconut
- Natural food colouring (multi-colours) - e.g. red, green, yellow, blue

## Method

1. Line 2 flat baking trays with baking paper.
2. Combine white chocolate and Copha in a large bowl. Place over a pot of lightly simmering water. Stir occasionally until melted. Remove from heat.
3. Add the icing sugar, milk powder, rice bubbles and coconut. Stir to combine.
4. Divide mixture evenly into 4 bowls and put a few drops of food colouring in each to get the desired colour you want. Rest the crackle mix for 20 minutes.
5. Pinch off walnut sized pieces and shape into popcorn balls. Place popcorn crackle balls in fridge to set for 1 hour.

## Assembly

1. Mix up the different colour popcorn crackles and divide evenly into popcorn bags or tubs before serving.
2. Store popcorn crackles in an airtight container in the fridge for up to 4 days.



# Rainbow tea cake

with vanilla frosting & M&M's

Spectacular looking, this colourful birthday treat is easier to make than you think. And you can even make it a day before the party!

- Difficulty:** Medium  
**Preparation:** 45 mins  
**Cooking:** 30 mins  
**Garnishing:** 30 mins  
**Makes:** 12 generous slices

## Ingredients

### Tea Cake

- 170g (¾ cup) castor sugar
- 4 eggs
- 150g (1¼ cups) self-raising flour
- 1 tablespoon corn flour
- 15g Copha, melted
- 80ml (⅓ cup) milk
- 3 x 380g M&M's packets, to decorate (replace with Smarties if desired)

### Vanilla Frosting

- 3 cups icing sugar
- 1 cup butter
- 1 teaspoon vanilla extract
- 1 to 2 tablespoon whipping cream

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



# Rainbow tea cake

## with vanilla frosting & M&M's

### Method

#### Tea Cake

1. Pre heat oven to 170°C (fan forced 150°C) 330°F/ 300°F. Grease and line an 18cm/7 inch spring form tin with baking grease proof 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.

#### Vanilla Frosting

1. Using an electric mixer, mix together sugar and butter. Mix on low speed until well blended and then increase speed to medium and beat for another 3 minutes.
2. Add vanilla and cream and continue to beat on medium speed for 1 minute further, adding more cream if needed for spreading consistency.



### 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 vanilla frosting over the base. Place the top cake layer on top of your filling layer.
3. Spread the frosting over the sides and top of the cake evenly.
4. Separate the M&M's by colour. Place a single row of alternating colour M&M's around the base of the cake. Continue to place M&M's row by row up the side of the cake, as per picture. Once the sides are done, continue this same process along the top of the cake.
5. Let frosting set before serving.

# Layered chocolate crackle slice

Crunchy and chocolaty, the kids will want to gobble these up. And we bet you will too!

**Difficulty:** Easy  
**Preparation:** 30 mins  
**Cooking:** 25 mins  
**Makes:** 16 - 20 slices

## Ingredients

### Biscuit Base

- 250g (1 packet) chocolate ripple biscuits
- 100g Copha

### White Chocolate Crackle

- 60g (¼ cup) Copha
- 80g (¾ cup) white chocolate, chopped (not compound)
- 65g (½ cup) icing sugar
- 25g (1 cup) rice bubbles
- 30g (¼ cup) milk powder
- 20g (⅓ cup) desiccated coconut

### Dark Chocolate Crackle

- 60g (¼ cup) Copha
- 80g (¾ cup) dark cooking chocolate (chopped)
- 65g (½ cup) icing sugar
- 25g (1 cup) rice bubbles
- 2 tablespoon cocoa powder
- 20g (⅓ cup) desiccated coconut
- ¼ cup pouring cream

### TIP:

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



# Layered chocolate crackle slice

## Method

### Biscuits Base

1. Grease and line with baking paper a 25cm x 16cm x 2 ½cm (10in x 6in x 1in) 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, cocoa 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

Once set, slice crackle into 16 to 20 squares.



## Mini red velvet cupcakes

Make these mini-cupcakes for something fun and yummy to add to the party table. And the smaller portion sizes should keep the adults happy too!

- Difficulty:** Medium  
**Preparation:** 30 mins  
**Cooking:** 20 mins  
**Makes:** 12 standard or 24 mini cupcakes

### Ingredients

#### Cupcakes

- 225g (1¼ cup) self-raising flour
- 25g (¼ cup) cocoa powder
- 150g (½ cup) castor sugar
- 60g (¼ cup) diced Copha
- 2 eggs
- 1 teaspoon vanilla essence
- 125ml (½ cup) buttermilk
- 1 tablespoon red food colouring
- 1 teaspoon bi-carbonate of soda
- 1 tablespoon white vinegar
- Colourful sprinkles/100s and 1000s (for decoration)
- 1 small packet of Smarties (for decoration)

#### Copha cream cheese frosting

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

#### 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.





# Mini red velvet cupcakes

## Method

### Cupcakes

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. Divide batter equally into the prepared pan and bake for 15 - 20 minutes or until skewer inserted into the centre comes out clean.
6. Set aside for 5 - 10 minutes in the pan before turning onto a wire rack for cooling.

### Copha 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 2cm nozzle with frosting.
2. Pipe swirls over the cup cakes.
3. Decorate your cupcakes with 100s and 1000s and smarties.



## Chocolate crackles

Chocolate crackles aren't just for kids parties! So quick and easy to make, this sweet and crunchy delight is bound to please your guests, no matter what the occasion (or age)!

**Difficulty:** Easy  
**Preparation:** 10 mins  
**Makes:** 10 Crackles

### Ingredients

- Dark chocolate crackle
- 250g (1 block) Copha
- 125g (1 cup) Icing sugar
- 60g (½ cup) Cocoa powder
- 4 cups Rice bubbles
- 100g (1 cup) Desiccated coconut

### Method

1. Line a standard 12 cup muffin tray with paper cases.
2. Melt Copha in microwave on high or in a saucepan until fully melted. Mix rice bubbles, icing sugar, cocoa powder and desiccated coconut in a large bowl. Add in the melted Copha, and stir to combine.
3. Spoon crackle mix evenly into the prepared muffin cups. Place in fridge for 1 hour to set.

**TIP:**

Can be stored in an airtight container in the fridge for up to 4 days.



# Mini chocolate mudcakes

Make these mini mudcakes for something fun and yummy to add to the party table. And the smaller portion sizes should keep the adults happy too!

**Difficulty:** Medium  
**Preparation:** 40 mins  
**Cooking:** 45 mins  
**Makes:** 12

## Ingredients

### Mudcakes

- 250g (1 block) diced Copha
- 250g chopped milk cooking chocolate (can also substitute for dark cooking chocolate if desired)
- 500g (1¼ cups) firmly packed brown sugar
- 4 eggs
- 125ml (½ cup) sour cream
- 300g (2½ cups) plain flour
- 1 teaspoon baking powder
- 60g (½ cup) Cocoa powder
- Jelly lollies to garnish

### Chocolate Ganache

- 180g chopped milk or dark cooking chocolate
- 80ml (½ cup) thickened cream (plus extra for serving)

## Method

### Mudcakes

1. Pre heat oven to 140°C (fan forced 120° C) 280°F/ 240°F. Lightly grease and double line a 21cm/8in spring form pan making sure the paper is 5cm/2in above the rim.
2. Combine cooking chocolate and brown sugar together in a bowl. 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. Divide cake mix equally into muffin pan and bake in the oven for 45 minutes or until a skewer inserted into the centre comes out clean. Remove pan from oven. 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 medium heat.
2. Remove from heat, add chocolate and stir until combined and glossy. Set aside to cool.



## Assembly

1. Spoon ganache mixture over the top of each mini-cake.
2. Top with a jelly lolly.
3. Let frosting set before serving.

### 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.



Festive treats for  
*Christmas*

# Kahlúa custard profiterole

Made for celebrations, these divine tasting profiteroles with kahlúa custard filling will get everyone in the Christmas spirit!

**Difficulty:** Medium  
**Preparation:** 15 mins  
**Cooking:** 20 mins  
**Makes:** 18

## Ingredients

### Profiterole

- 120ml (½ cup) water
- 50g (¼ cup) diced Copha
- 100g (¾ cup) plain flour
- 4 eggs
- 200g milk cooking chocolate, chopped (can also substitute with dark cooking chocolate)
- 100g white chocolate, chopped
- silver edible balls or sprinkles to decorate

### Kahlúa custard filling

- 250ml (1 cup) thickened cream
- 250ml (1 cup) milk
- 80ml (⅓ cup) Kahlúa
- 1 teaspoon vanilla bean paste
- 6 egg yolks
- 60g (⅓ cup) castor sugar
- 4 tablespoon corn flour
- ¼ cup pouring cream

### TIP:

Store in an airtight container in the fridge for up to 3 days.



# Kahlúa custard profiterole

## Method

### Profiterole

1. Preheat oven to 220°C (fan forced 200°C) 420°F/ 390°C. 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. Alternatively, you can also spoon mix into a piping bag fitted with a 1½ cm nozzle and use that for piping pastry onto tray. Bake for 10 minutes, rotate trays, and reduce heat to 200°C/180°C.
5. Continue baking puffs for a further 10 minutes, until brown and springy to the touch.
6. Set aside on the tray for 5 - 10 minutes. Then turn onto a wire rack to cool completely.

### Kahlúa custard filling

1. Combine cream, milk, Kahlúa and vanilla bean paste in a saucepan. Bring to boil over medium heat. Remove from stove.
2. In a bowl whisk together egg yolks, castor sugar and corn flour. 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 Kahlúa 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 custard in.
3. Melt the milk chocolate and add in pouring cream in batches and mix thoroughly till smooth.
4. Melt white chocolate separately.
5. Spoon milk chocolate mix over profiterole. Allow milk chocolate mix to set before drizzling white chocolate over profiterole, as per image.
6. Decorate with silver edible balls or sprinkles.



# Gluten free mini fruitcakes

Bring the flavours of Christmas to your table with these fantastic gluten free mini fruitcakes.

<b>Difficulty:</b>	Medium
<b>Preparation:</b>	30 mins
<b>Cooking:</b>	25 mins
<b>Makes:</b>	12

## Ingredients

### Fruitcakes

- 100g (¾ cup) raisins
- 100g (¾ cup) chopped apricots
- 100g (½ cup) currants
- 100g (¾ cup) chopped dates
- 50g (½ cup) mixed peel
- 80ml (⅓ cup) orange juice
- 2 tablespoon brandy (optional)
- 125g (¾ cup) diced Copha
- 225g (1 cup) firmly packed brown sugar
- 60ml (¼ cup) sour cream
- 2 eggs
- 150g (1¼ cup) gluten free plain flour
- 75g (⅓ cup) gluten free self-raising flour
- 1 teaspoon ground cinnamon
- ½ teaspoon mixed spice

### For garnishing

- 1 cup fresh or preserved pitted cherries
- 3 tablespoon castor sugar
- 1 cup pre-mix custard

### TIP:

Serve at room temperature; we suggest taking out from the fridge 1 hour before serving.



# Gluten free mini fruitcakes

## Method

### Fruitcakes

1. This is best done the night before. Combine all the dried fruit, orange juice and brandy (if using) in a bowl, cover and leave to soak overnight.
2. Preheat oven to 170°C (fan forced 150°C) 330°F/ 300°F. Lightly grease 2 six-cup friand pans.
3. 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.
4. Sift together plain flour, self-raising flour, cinnamon, mixed spice and nutmeg in a separate bowl. Fold through the Copha mix. Add the soaked fruit, and stir through.
5. 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. Set cakes aside in the pan for 5 - 10 minutes before turning onto a wire rack to cool completely.

### Lemon Icing

1. Combine cherries and sugar in a saucepan. If using fresh cherries, add 50ml of water into the saucepan; if using preserved cherries, add 50ml of the syrup.
2. Bring mix to the boil over medium heat. Then reduce heat to low and simmer for 5 minutes, or until liquid has reduced and become a syrup.

## Assembly

1. Make custard according to instructions on packet.
2. Place cakes onto serving plate; warm in microwave if desired.
3. Drizzle custard over cake and serve with cherry compote on the side.





# Festive red velvet cupcakes

Create sweet memories this festive season with these Christmas cupcakes.

<b>Difficulty:</b>	Medium
<b>Preparation:</b>	30 mins
<b>Cooking:</b>	20 mins
<b>Makes:</b>	12 standard or 24 mini-cupcakes



## Ingredients

### Cupcakes

- 225g (1¼ cup) self-raising flour
- 25g (¼ cup) cocoa powder
- 150g (½ cup) castor sugar
- 60g (¼ cup) diced Copha
- 2 eggs
- 1 teaspoon vanilla essence
- 125ml (½ cup) buttermilk
- 1 tablespoon red food colouring
- 1 teaspoon bicarbonate of soda
- 1 tablespoon white vinegar
- Silver edible balls or sprinkles (for decoration)

### Cream Cheese Frosting

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

## Method

### Cupcakes

1. Preheat 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. 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. Prewarm 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.



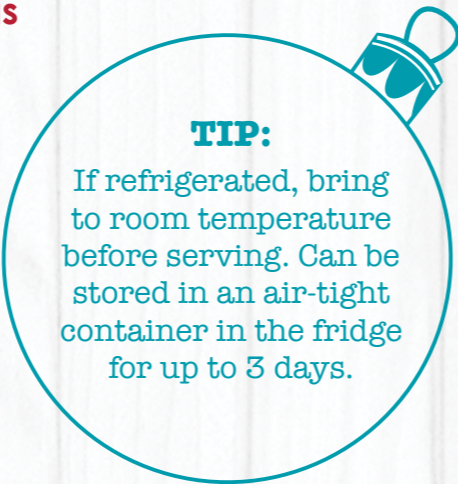
## Assembly

1. Fill a piping bag fitted with a 2cm nozzle with frosting.
2. Pipe swirls over the cup cakes.
3. Decorate your cupcakes with sprinkles, edible glitter or edible pearls.

# Christmas chocolate mudcake

Grand occasions deserve to be celebrated in style. And this wonderfully decadent Christmas chocolate cake is the ultimate in indulgence!

<b>Difficulty:</b>	Medium
<b>Preparation:</b>	40 mins
<b>Cooking:</b>	2 - 2½ hours
<b>Makes:</b>	12 to 16 slices



### 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.

## Ingredients

### Cake

- 250g (1 block) diced Copha
- 250g chopped milk cooking chocolate (can also substitute for dark cooking chocolate if desired)
- 500g (1¼ cups) firmly packed brown sugar
- 4 eggs
- 125ml (½ cup) sour cream
- 300g (2½ cups) plain flour
- 1 teaspoon baking powder
- 60g (⅓ cup) cocoa powder

### Chocolate Ganache

- 180g chopped milk or dark cooking chocolate
- 80ml (⅓ cup) thickened cream (plus extra for serving)

## Method

### Cake

1. Preheat oven to 140°C (fan forced 120°C) 280°F/ 240°F. Lightly grease and double line a 21cm/8in spring form pan making sure the paper is 5cm/2in above the rim.
2. Combine cooking chocolate and brown sugar together in a bowl. 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 medium heat.
2. Remove from heat, add chocolate and stir until combined and glossy. Set aside



## Assembly

1. Spoon ganache mixture into a piping bag fitted with a 1.5cm fluted nozzle.
2. Pipe rosettes over the top of the cake.
3. Allow ganache to set.
4. Serve with pouring cream.

# Rum balls

**Difficulty:** Easy  
**Preparation:** 20 mins /40 mins setting time  
**Cooking:** No cooking required  
**Makes:** 16

## Ingredients

### Rum Balls

- 125g Copha
- 125g dark chocolate
- 1½ cups cake crumbs (chocolate or plain)
- 3 tablespoon ground almonds
- 2 tablespoon rum or brandy

### To Coat

- 100g dark chocolate
- 30g Copha

### Coatings

- Cocoa powder
- Chocolate sprinkles
- Ground praline
- Shredded coconut

## Method

1. In a large microwave safe bowl melt together the Copha & chocolate on medium power for 1½ minutes, stirring occasionally until mixture is smooth.
2. Fold the cake crumbs, almonds and rum into the chocolate mixture. Allow to cool.
3. Shape the mixture into 16 walnut sized balls and place the rum balls onto a tray lined with baking paper Refrigerate until firm.
4. Melt the remaining Copha and chocolate together until smooth.
5. Place a bamboo stick into the centre of each rumball and dip into the chocolate mixture. Roll the rumball into the chosen coating and allow to set.
6. Repeat with remaining balls. Serve as required.

### TIP:

Dark, milk or white chocolate maybe used as a coating for Rum Balls. Fruit cake crumbs may also be used in place of cake crumbs.



# Individual gluten free tiramisu

Prepare for ooohs and aaahs with this decadent gluten free tiramisu, topped with cream and chocolate shavings.

**Difficulty:** Medium  
**Preparation:** 1½ hours  
**Cooking:** 20 mins  
**Makes:** 6 to 8

## Ingredients

### Sponge Finger Biscuits

- 50g (¼ cup) diced Cophera
- 5 eggs separated
- 160g (¾ cup) castor sugar
- 1 teaspoon vanilla essence
- 150g (1 cup) gluten free plain flour
- 75g (½ cup) gluten free self-raising flour
- ½ teaspoon gluten free baking powder

### Mascarpone cream

- 500ml (2 cups) strong black coffee (hot)
- 125ml (½ cup) marsala
- 100g (½ cup) castor sugar
- 4 eggs separated
- 160g (¾ cup) mascarpone
- 160ml (¾ cup) thickened cream
- cocoa powder for dusting
- 50g dark chocolate, grated
- Maraschino cherries to decorate

### TIP:

For best results make this the night before serving. Works well with glasses with 180ml - 250ml capacity.

Serving sizes are dependent on size of serving glass, and how generous the portions are.



# Gluten free tiramisu

## Method

### Sponge Finger Biscuits

1. Preheat oven to 180°C (fan forced 160°C). Lightly grease and line with parchment paper two 30cm x 40cm / 11in x 15in flat baking trays. Chill the glasses 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; Fold the flour mix into the egg yolks. Fold the remaining egg whites into the mix.
6. Fill a piping bag fitted with a 1 cm plain nozzle with the mix and pipe 24 biscuits 8cm (3½ in) long.
7. 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 to assemble.

## Assembly

1. Each glass will hold three biscuits and ½ a cup of mascarpone cream.
2. To assemble the tiramisu, cut the biscuits into thirds. Dip four pieces of biscuit at a time into the coffee mixture, squeeze out the excess liquid and arrange in the bottom of the glass.
3. Spoon two tablespoons of mascarpone cream over the biscuit making a smooth layer.
4. Continue the process until the glass is full, finishing off with a layer of cream. (There should be two layers of biscuit and two layers of cream)
5. Dust with cocoa powder and sprinkle grated chocolate over the top, then finish with a maraschino cherry.



# Layered chocolate crackle slice

Get busy with the kids in the kitchen and make these tasty Christmas delights to give as gifts to friends and family...or as a treat for yourself!

**Difficulty:** Easy  
**Preparation:** 25 mins  
**Makes:** 16 to 20

## Ingredients

### White Chocolate Crackle

- 60g (¼ cup) Copha
- 80g (¾ cup) white chocolate, chopped (not compound)
- 65g (½ cup) icing sugar
- 25g (1 cup) rice bubbles
- 30g (¼ cup) milk powder
- 20g (⅓ cup) desiccated coconut

### Dark Chocolate Crackle

- 60g (¼ cup) Copha
- 80g (¾ cup) dark cooking chocolate (chopped)
- 65g (½ cup) icing sugar
- 25g (1 cup) Rice bubbles
- 2 tablespoons cocoa powder
- 20g (⅓ cup) desiccated coconut

### Biscuit Base

- 250g (1 packet) chocolate ripple biscuits
- 100g Copha

#### TIP:

Once set, slice crackle into 16 to 20 squares. Crackle slices can be stored in an airtight container in the fridge for up to 4 days



# Layered chocolate crackle slice

## Method

### Biscuit Base

1. Grease and line with baking paper a 25cm x 16cm x 2½ cm (10in x 6in x 1in) 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, cocoa 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 into 16 to 20 squares.



# White and dark chocolate crackles

It's not Christmas without chocolate crackles! And the kids will love helping out too because it's so easy to make chocolate crackles – no cooking or baking required!

**Difficulty:** Easy  
**Preparation:** 30 mins  
**Cooking:** 1 hour  
**Makes:** 24 crackles

## Ingredients

### Classic Chocolate Crackle

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

### White chocolate crackle

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

## Method

1. Line a standard muffin tray with 12 muffin liners
2. Melt Copha in microwave on high. Combine rice bubbles, icing sugar, cocoa powder and coconut in a bowl, add melted Copha, Stir to combine.
3. Divide crackle mix evenly between the prepared muffin pan. Put in fridge for 20 minutes to set.
4. Melt Copha in microwave on high. Combine rice bubbles, icing sugar, milk powder and coconut in a bowl, add melted Copha, Stir to combine.
5. Divide crackle mix evenly over the dark chocolate crackle. Put in fridge for 1 hour to set.

## Assembly

1. Put a decorative collar around the crackle
2. Serve.

**TIP:**  
Store crackles in an airtight container in the fridge for up to 4 days.





# White Christmas

A traditional Christmas favourite everyone loves and so easy to make. Don't forget White Christmas is a great gift idea – just package squares in clear cellophane wrap and tie with colourful ribbons.

**Difficulty:** Easy  
**Preparation:** 15 mins  
**Cooking:** 15 mins  
**Makes:** 24

## Ingredients

- 250g Copha
- 3 cups Kellogg's Rice Bubbles®
- 1 cup desiccated coconut
- ¼ cup icing sugar, sifted
- 1 cup powdered milk
- 1 cup packaged, dried mixed fruit
- Glacè cherries for topping

## Method

1. Combine dry ingredients in a mixing bowl.
2. Melt Copha slowly over low heat.
3. Cool slightly, pour onto dry ingredients.
4. Mix well.
5. Working quickly spoon into paper patty cases or press into a lamington tin.
6. Freeze until set (about 15 minutes), then store in the refrigerator.
7. Cut into fingers, top with glacè cherries and serve.







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