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# ORANGE & BLUEBERRY

*cake*



2 cups (300 g) self-raising flour  
1½ cups (295 g) caster sugar  
2 eggs, lightly beaten  
¾ cup (185 ml) milk  
grated rind and juice of 1 orange  
130 g butter, melted  
200 g fresh or frozen blueberries

**SERVES 8–10**

Preheat the oven to 180°C.  
Grease a deep 22 cm round  
loose-based flan tin or cake tin.

Combine the sifted flour and  
the sugar in a large bowl. Add  
the eggs, milk, rind, juice and  
butter and mix until combined.  
Spoon into the prepared tin.  
Top with half of the blueberries  
and bake for 20 minutes.

Sprinkle over the remaining  
blueberries and bake for a  
further 20 minutes.

Cool in the tin for 10 minutes  
before turning out onto a wire  
rack to cool completely.

*Note* If using frozen blueberries  
there is no need to thaw them first.



# *double* CHOCOLATE CAKE



## Chocolate frosting

*¾ cup (185 g) cream  
cheese, softened  
125 g butter, softened  
½ teaspoon vanilla essence  
½ teaspoon peppermint essence  
6 cups (960 g) icing sugar, sifted  
¼ cup (60 ml) hot water  
125 g dark cooking  
chocolate, melted*

## Cake

*60 g butter, softened  
3 eggs  
2 cups (300 g) plain flour  
1½ teaspoons bicarbonate of soda  
1 teaspoon salt  
¾ cup (185 ml) milk*

**SERVES 8**

Preheat the oven to 180°C.  
Grease two 20 cm round  
sandwich tins and dust  
with flour.

To make the chocolate frosting,  
beat together the cream cheese,  
butter and essences, blending  
well. Beat in half the icing  
sugar, then add the remainder  
alternately with the hot water.  
Add the melted chocolate and  
mix until smooth.

To make the cake, mix the butter  
with 2 cups of the chocolate  
frosting. Add the eggs, one at a  
time, and beat for 1 minute.

Sift the flour, bicarbonate of  
soda and salt, and stir into the  
creamed mixture alternately  
with the milk, beginning and  
ending with the dry ingredients.

Spoon into the prepared tins  
and bake for 30–40 minutes.  
Turn out onto a wire rack  
to cool.

Sandwich the cooled cakes  
together with a little of the  
remaining frosting, or use jam.  
Decorate the cake by spreading  
the rest of the frosting over  
the top.







# PAVLOVA



PAVLOVA, NAMED AFTER the Russian ballerina Anna Pavlova, is still just about the most popular party dessert in Australia. Everyone has their favourite texture, be it the crisp meringue shell or the delicate soft marshmallow. The following recipe was given to me by a churchgoer who won acclaim for her ‘pavs’ and made at least five a week for members of the congregation. The meringue puffs up as light as a feather, looking just like Pavlova’s tutu, and the tart-sweet flavour of the strawberries adds a distinctive flavour to the dessert.

*6 egg whites, at room temperature*  
*a pinch of salt*  
*2 cups (440 g) caster sugar*  
*1½ teaspoons white vinegar*  
*1½ teaspoons vanilla essence*  
*1¼ cups (310 ml) cream, to serve*  
*strawberries and raspberries,*  
*or other fruit of your choice,*  
*to serve*

**SERVES 6–8**

Preheat the oven to 200°C. Place a piece of baking paper on a baking tray and mark a 20 cm circle on it to use as a guide (the pavlova will spread a little).

In an electric mixer, beat the egg whites and salt at full speed until they stand in stiff peaks. Sift the sugar and gradually sprinkle it into the egg whites 1 tablespoon at a time, beating at high speed until all of the sugar has been added.

Lastly, fold in the vinegar and vanilla. Spoon large dollops of meringue inside the circle on the baking sheet to form a high mound and smooth over the top lightly. Place in the oven (immediately reducing the heat to 150°C) for 1 hour.

If using an electric oven, turn off the heat and leave the pavlova in the oven until cold. If using

a gas oven, reduce the heat to 120°C and cook for a further 30 minutes, then turn the heat off and leave the pavlova in the oven until completely cooled.

When the pavlova is cooled, slide onto a large, flat cake plate, removing the baking paper. Don’t worry if it collapses slightly; you should also expect cracks on the surface. Whip the cream until stiff but still shiny and spoon over the top of the pavlova. Spoon berries over the cream and serve.

*Note* The meringue may also be sprinkled with blanched, slivered almonds before baking. They will toast to a golden brown.