
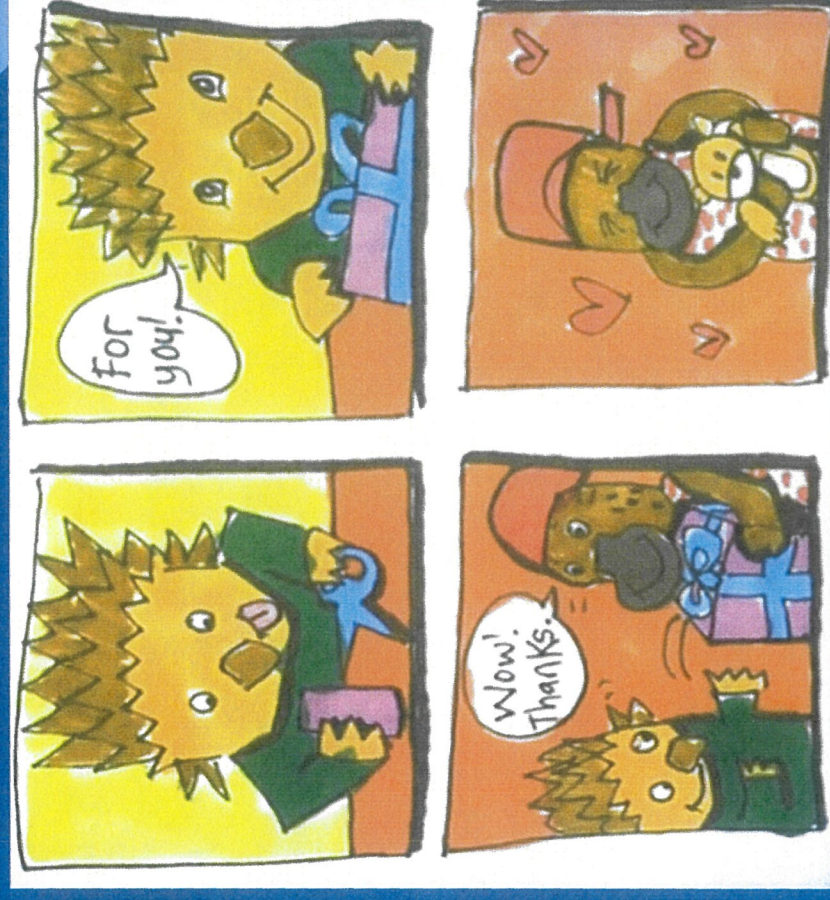


Platypus and Echidna's Favourite Recipes 2021

The simplest act of
Kindness can make a huge
difference. 
Why don't you brighten
Someone's day today.



Amahlia's favourite recipe **chocolate balls!**

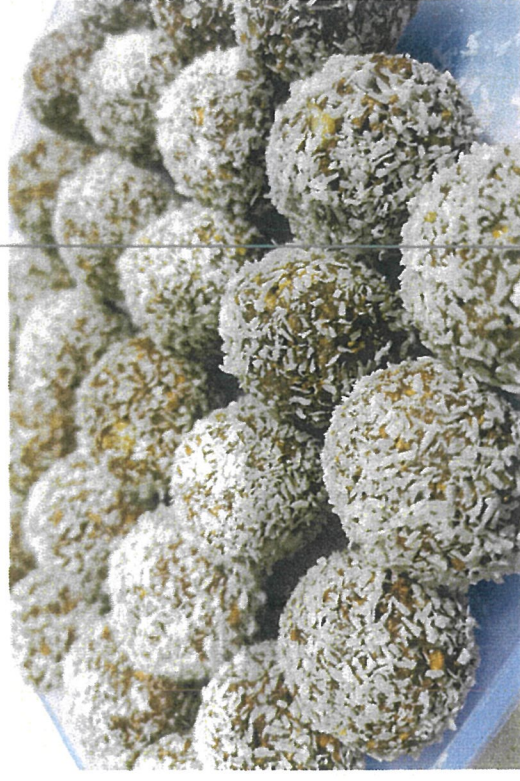
1 packet arrowroot biscuits

1 tbsp cocoa

125g choc chips

desiccated coconut

1 tin sweetened condensed milk



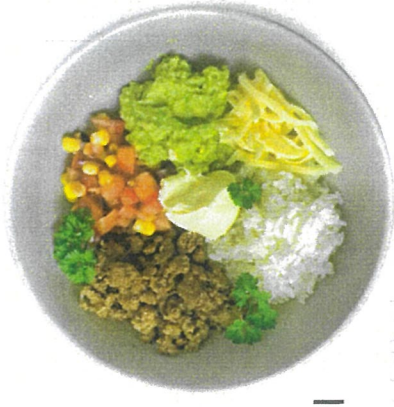
1. Crush arrowroot biscuits.
2. Combined arrowroot biscuits, choc chips, sweetened condensed milk and cocoa in a mixing bowl.
3. Stir until combined.
4. Wet hands and roll a teaspoon of mixture into a ball.
5. Roll in coconut. Continue with remaining mixture.
6. Place in fridge to cool.



Kasey's favourite recipe= Burrito Bowl

- 1 tbsp oil
- 500g beef mince
- 1 x quantity Mexican Spice Mix
- 1/3 cup water
- 2 medium avocados
- juice of 1 lime
- salt & pepper, to taste
- 1 medium tomato, diced
- 1 tbsp diced red onion
- 130g tinned sweet corn kernels
- 2 cups cooked white rice
- 2 tbsp sour cream
- 1/2 cup grated cheese

1. In a large frying pan on medium heat, brown off mince along with oil, breaking up big chunks until nice and small. Add the spice mix along with 1/3 cup of water and allow to simmer until the liquid has reduced.
2. Meanwhile, add avocado and juice of half a lime to a bowl and mash with a fork until desired consistency. Season to taste with salt and pepper and set aside.
3. In a separate bowl, add tomato, red onion, corn and remaining lime juice and stir well to combine. Season to taste with salt and pepper. Set aside.
4. Divide rice and meat evenly amongst four serving bowls and top with guacamole, salsa, cheese and sour cream.



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Violet K's Favourite Recipe = Hungarian Palacsinta (Crepes)

Ingredients

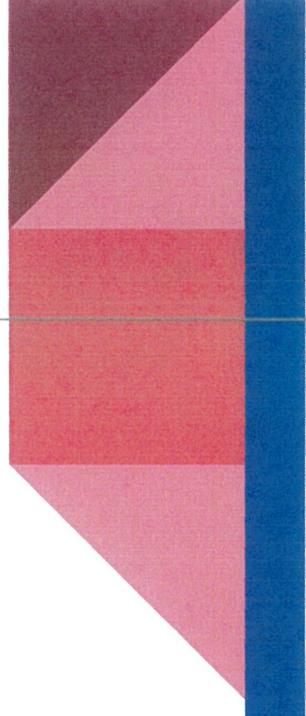
25 heaped tablespoons of flour

3 eggs

Pinch of salt

Milk (enough to make a thin batter)

Butter for pan



Violet K's Favourite Recipe = Hungarian Palacsinta (Crepes)

Method

1. Heat flat pan till hot
2. Add butter (A heaped teaspoon) for each palacsinta
3. Add a ladle full of batter (enough to thinly cover the pan)
4. Wait for that side to be brown, then flip to brown the other side
5. Once lightly browned, slide onto a plate and repeat this process until you have used all of the batter
6. Once finished you can add your favourite topping. Ours is cocoa and sugar sprinkled in the middle and then rolled up to eat.

Jo Etvagjat (Bon Appetit!)



Mckenzie's favourite recipe = spaghetti bolognese



You will need;

2 pots and 1 strainer

Tomato spaghetti sauce
mince

Spaghetti pasta

This is how you make it. You need to put the spaghetti in the pot of boiling water and cook it for 8 - 10 minutes. When the spaghetti is cooking, you cook the mince in another pot until it is brown. Then add the whole jar of tomato sauce in the pot of mince. Then you cook it. After a little while you drain the spaghetti. Put it in a bowl with some sauce and then it is ready and you eat it.



Felicity's Favourite Recipe = Nanna's Rice Bubble Slice

Nanna's Slice (it was actually Felicity's Granny's Nanna!!)

125gm butter

2 TBS honey

1/2 Cup sugar

Mix in a saucepan and bring to the boil for 5 minutes

Pour over a bowl of

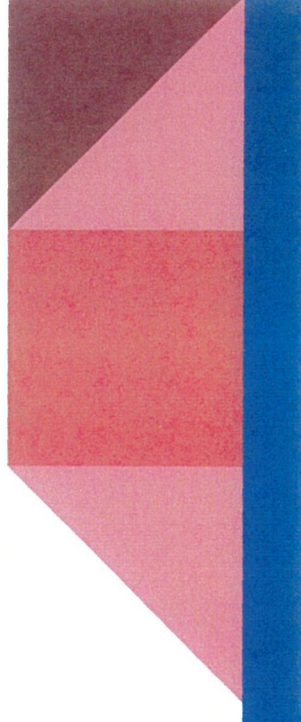
4 Cups Rice Bubbles

1 Cup of Desiccated Coconut



Pour into a lined slice tray and refrigerate.

Once firm slice into squares and try not to eat them all at once!



Emily's favourite recipe= Chocolate cake

3 eggs

200ml milk

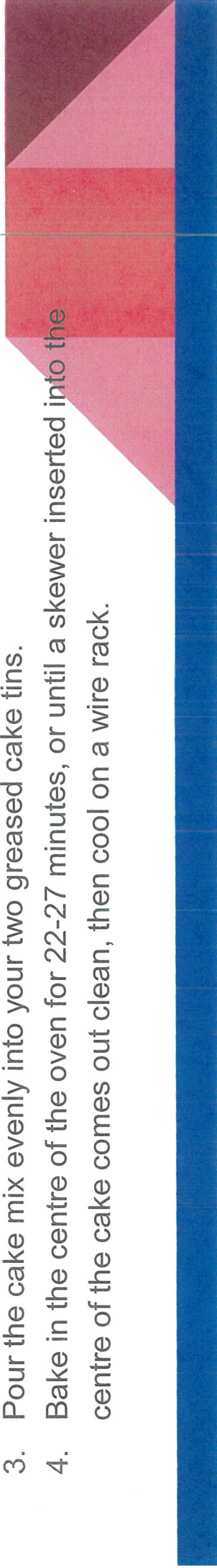
3 tbsp of butter

20cmx7cm round cake pan

Cake mix



1. Preheat the oven to Preheat your oven to 160 degrees an forced
2. Mix the eggs, oil, water and Devil's Food Cake Mix gently together and whisk (by hand or electric mixer) for 2-3 minutes until smooth and creamy.
3. Pour the cake mix evenly into your two greased cake tins.
4. Bake in the centre of the oven for 22-27 minutes, or until a skewer inserted into the centre of the cake comes out clean, then cool on a wire rack.



Evie's favourite recipe= Nannie's Trifle

Ingredients

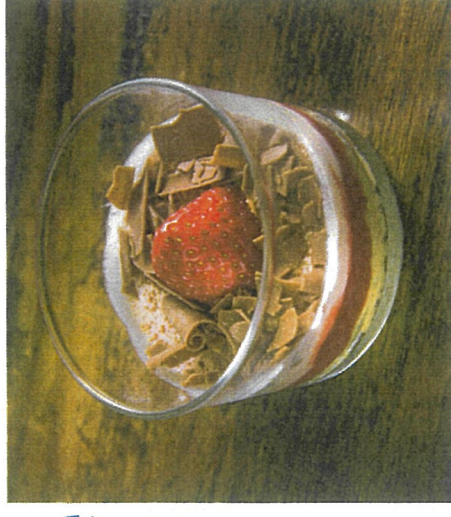
- 1 Tub of thickened cream
- 1 jam roll [cake]
- 1 tin of mixed berries
- 1 raspberry jelly
- 1 carton of vanilla custard
- 1 chocolate flake

THEN EAT

IT!!!!!!!!!!!!!!!!!!!!!!!

Method

- Slice the cake and line the bottom and half way up a trifle bowl.
- Dissolve the Jelly in 1 cup of boiling water and let it cool a little.
- Add the tin of berries [including the liquid] to the cooled jelly.
- Carefully pour the berry/jelly mixture into the bowl, it should cover the jam roll slices.
- Place into the fridge until set. [Overnight if you can]
- Pour custard evenly over the set jelly.
- Whip the cream and cover the custard with cream.
- Sprinkle the chocolate flake over the cream.



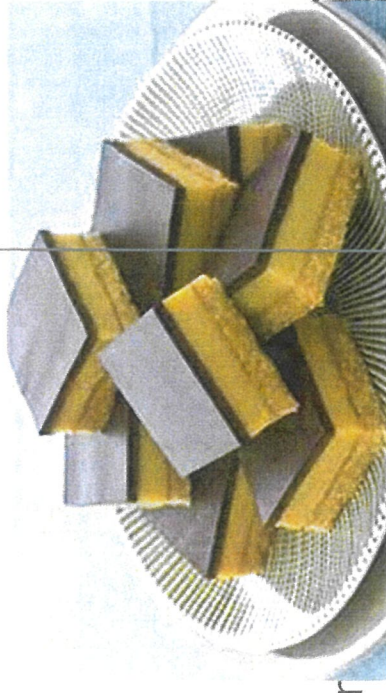
Harry's caramel slice

Base Ingredients

- 1 cup of plain [all-purpose] flour, sifted
- ½ cup desiccated coconut.
- 125g unsalted butter, melted.
- ½ cup brown sugar

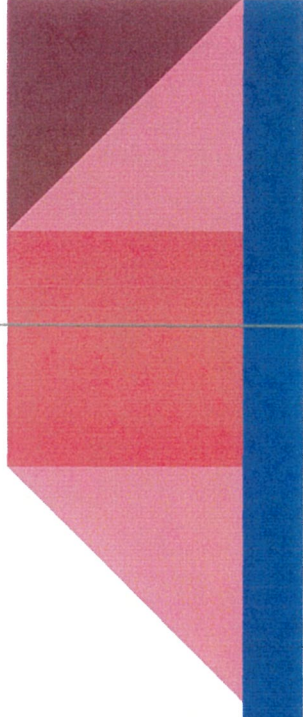
Chocolate topping

- 200g dark chocolate, chopped
- 1 tablespoon vegetable oil



[Caramel fillir

- 125G unsalted butter, chopped
- 2x 395g cans sweetened condensed milk
- ⅓ cup 115 golden syrup



Harry's caramel slice

METHOD

Make the base

Preheat oven to 180.c

Add ingredients and mix

Put into a 20x30 greased + lined slice tin

Bake for 15 mins

Make the filling

Put the butter and condensed milk and the golden syrup

Into a medium saucepan over medium heat. Stir for 7

minutes until the mixture is combined.

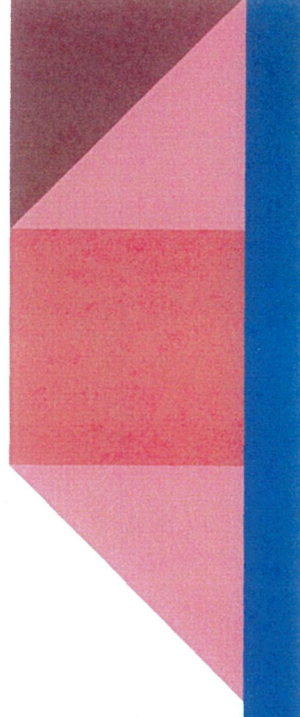
Pour over base

Put in the fridge until its cold.

Make the chocolate topping

Place the chocolate and oil in a heat proof bowl over a saucepan of simmering water, and stir until melted and smooth. Pour the chocolate over the caramel mixture and spread evenly. Put in the fridge for 30mins or until firm. Using a warm knife, cut into slices or squares to serve. Makes 20 squares.

Then dig in!!!!



Violet Pharos favourite Recipe= Vanilla Cupcakes (2,4,6,8)

Ingredients

1 packet of Chocolate Chips

2 eggs

4oz of butter

6oz of sugar

8oz of SR flour

$\frac{3}{4}$ cup of milk

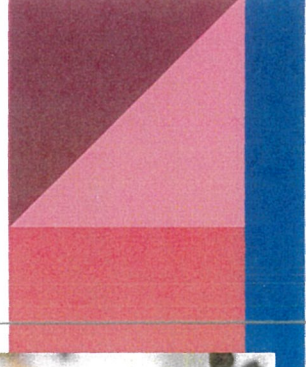
A dash of vanilla

This recipe makes 48 mini cupcakes so before starting place the patty cases into the mini cupcake tin and turn the oven on to 180 degrees.

Soften the butter, then add all the ingredients except the choc chips into a bowl and beat them all together until smooth and pale.

Fold in the choc chips then put the batter into the patty cases. Then place them in the oven for 10-15 minutes.

Once they are cooled you can put icing on them or just eat them how they are.



Jacob's favourite recipe = Butterscotch Buttons

- 125g butter
- 1 teaspoon vanilla essence
- ½ cup brown sugar, firmly packed
- 1 tablespoon golden syrup
- 1 ¼ cups self-raising flour



Method:

1. Preheat oven to 160 degrees fan forced
2. Mix all the ingredients together
3. Roll into small balls
4. Place on a baking tray
5. Press with a fork
6. Bake in the oven until they are lightly golden

Angus' favourite recipe = LEMON CAKE BALLS



INGREDIENTS

- 1 PKT ARROWROOT BISCUITS
- 3 TBS LEMON JUICE
- 1 TIN OF CONDENSED MILK
- ½ CUP FINE COCONUT

DIRECTIONS

1. PRE CRUSH BISCUITS
2. PUT CRUSHED BISCUITS IN FOOD PROCESSOR AND BLITZ TO A FINE CRUMB
3. ADD JUICE, RIND, MILK AND COCONUT MIX TO COMBINE
4. ROLL INTO TEASPOON SIZE BALLS AND ROLL INTO EXTRA COCONUT.



Ryder's favourite recipe = bacon and eggs

Put stove top on medium high

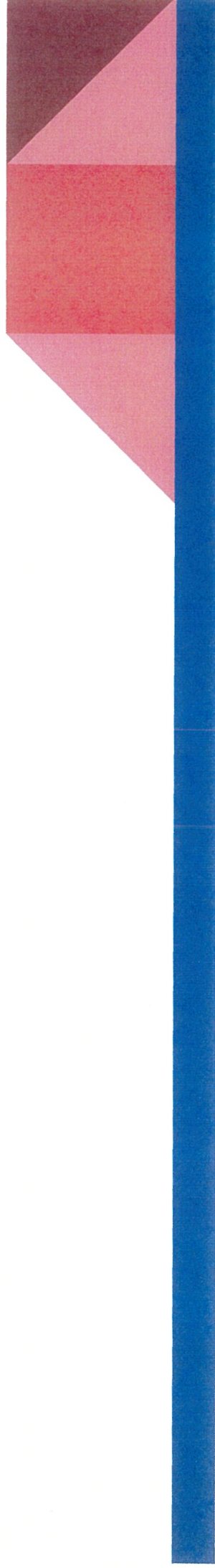
Add oil too the pan

Add 1 bacon

After 2 minutes add a egg

Toast 2 muffins flip the bacon if you want a runny egg don't flip it

Wait another 5 minutes and you will have bacon and eggs



Sebastian's favourite recipe = Hamburgers

500g beef mince

1 egg

Half cup bread crumbs

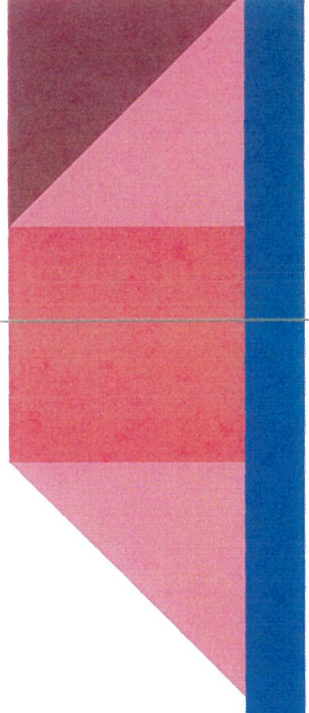
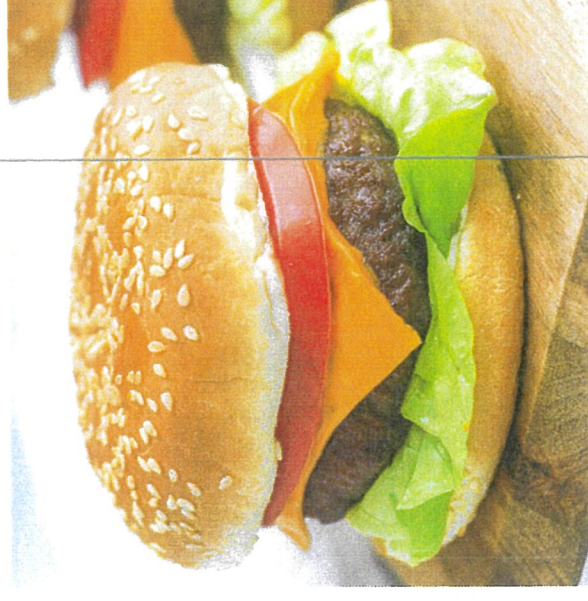
Salt and pepper

Mix everything together bowl

Make medium ball with the mix

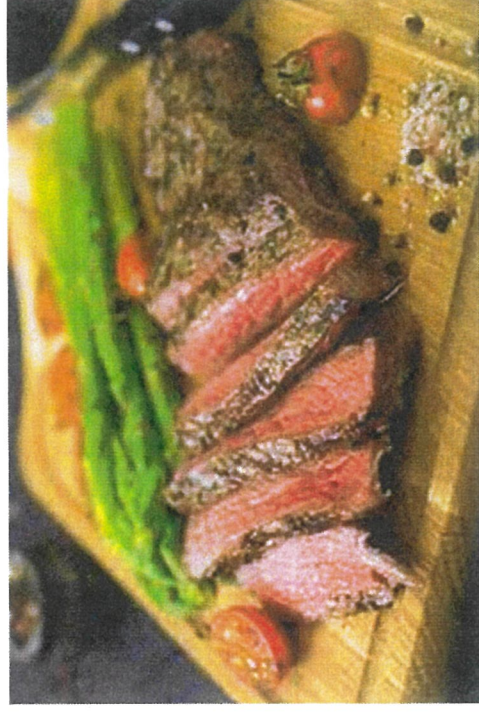
Put some oil in a frying pan

Cook the ball.



Ben's favourite recipe: medium rare steak

1. Put olive oil on the steak
2. Slap the steak on the bqq
3. Wait 10 minutes and flip it over
4. Wait another 10 minutes and flip it over
5. BOOM STEAK!



Jack's favourite recipe

Pancake Cake.

1 cup of flour

2 eggs

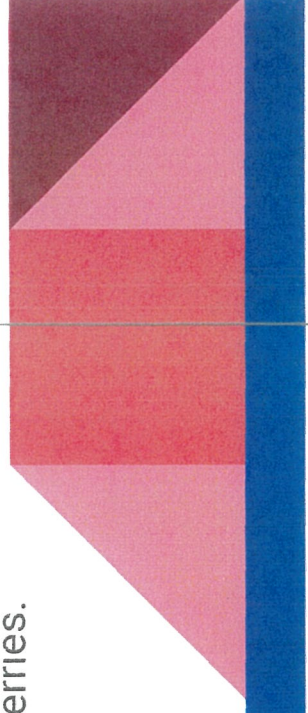
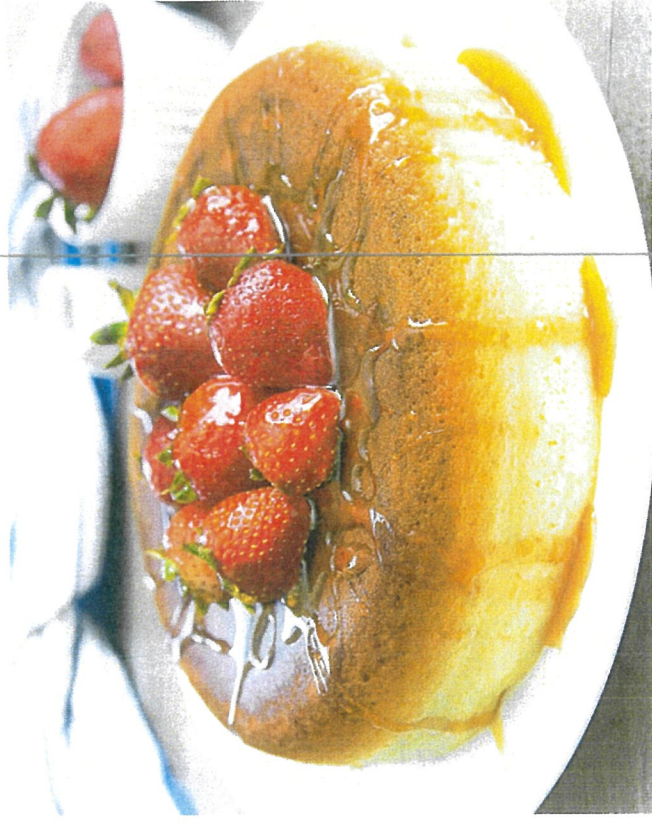
½ cup of milk

Mix all ingredients together until its smooth.

Pour mixture into a grease cake tin

Place tin in the oven at 180 degrees for 30 - 40 minutes

When cool put cake on a plate and serve with nutella, bananas and blueberries.
enjoy!



Alice's favorite recipe - Apple strudel

Directions

- 1. Prepare for Baking:** Preheat your oven to 200 degrees celsius. Line a baking sheet with parchment paper and set aside.
- 2. Make Apple Filling:** In a large bowl, combine the apples, lemon juice, vanilla, sugar, cinnamon, flour and raisins. Stir to coat evenly.
- 3. Roll Out Dough:** Place the pastry onto the baking sheet and roll it out slightly, using a rolling pin to make it even.
- 4. Fill Pastry:** Spread the apple mixture evenly down the center of the pastry, lengthwise.
- 5. Close Pastry:** Fold the sides of the dough around the apples. Seal the dough together by lightly wetting the pastry and pressing it together.
- 6. Brush with Egg Wash:** Whisk together the egg and the milk. Lightly brush the top of the pastry with the egg wash.
- 7. Add Sugar:** Sprinkle with coarse sugar if desired.
- 8. Bake:** Bake your strudel for 35 to 40 minutes, until golden brown. Serve warm or at room temperature.

Ingredients

- 3 Granny Smith Apples, peeled and sliced $\frac{1}{4}$ inch thick
- 1 teaspoon lemon juice
- 1 teaspoon Vanilla
- 1 cup brown sugar
- 1 teaspoon ground cinnamon
- 3 tablespoons all purpose flour
- 1 sheet thawed puff pastry
- 1 egg
- $\frac{1}{4}$ cup milk
- Optional sultanas



Ricky's favourite recipe apple pie

- 2 refrigerated pie crusts
- 1 egg white
- 8 large Golden Delicious apples (peeled, cored, and sliced thinly)
- 1/3 cup granulated sugar
- 2 tablespoons all-purpose flour
- 1 teaspoon cinnamon

1. Preheat oven to 400 F.
2. Unfold one of the pie crusts onto a 9-inch pie plate. Brush with egg white (this prevents the crust from getting soggy). Let the egg white dry while you prepare the filling.
3. Toss apples with remaining ingredients. Place apples closely together into prepared crust.
4. Unfold the second prepared pie crust over the apples, tucking the excess under the bottom crust. Now crimp the edges with your fingers.
5. Cut 3 or 4 slits in the top crust to allow steam to escape. Brush the top of the crust with any remaining egg white (optional).
6. Cover the pie loosely with a sheet of aluminum foil.
7. Bake 10 minutes. Remove the foil, lower the temperature to 375 F, and bake another 30 to 40 minutes.
8. Once finished baking, set pie aside to cool.



lower the temperature to 375 F, and bake another 30 to 40 minutes. Once finished baking, set pie aside to cool.

Lauren's favourite recipe

chocolate brownies

Directions

1. Preheat oven to 180°C/350°F (160°C fan forced).
2. Spray a 20cm/8" square tin with oil and line with baking/parchment paper with overhang (Note 2).
3. Place butter and chocolate chips in a heatproof bowl, microwave in 30 second bursts (takes me 1m 30 sec) until melted. Stir until smooth.
4. Add sugar and vanilla, mix, then add eggs and mix well until smooth and molten.
5. Add flour, cocoa and salt and stir until smooth. Stir in chopped chocolate, pour into pan.
6. **Bake** 24 minutes for really gooey in the centre, 28 minutes for fudgey but still very moist (my favourite, shown in video & photos), 32 minutes for moist fudge-cake-like. (See in post for toothpick testphotos).
7. If you didn't use the extra chocolate for stirring in, reduce cook time by 2 minutes.
8. Rest for 10 minutes before lifting out of the pan. Allow to cool for at least 20 minutes before cutting. Store in an airtight container for 4 days (bet they don't last that long!) or freeze for 3 months.

Ingredients

- 200g / 14 tbsp unsalted butter (1 3/4 US sticks)
- 200 g / 1 1/4 cups dark chocolate chips (7 oz) (Note 1)
- 1 cup (175g) brown sugar , loosely packed
- 3 eggs , lightly beaten
- 1 tsp vanilla extract
- 1/2 cup (75g) plain flour
- 1/4 cup (30g) cocoa powder
- Pinch of salt
- 180g/6oz dark chocolate block/bar (optional) , chopped into chunks rather than shards, (bittersweet or semi-sweet, cooking chocolate)



Ms Caswell's favourite recipe

BACON/ONION COB

Ingredients:

Cob (ones from Bakers Delight are the best)
Few big blocks of Philly Cream Cheese
Sour Cream (say 2 heaps tablespoons)
Spring Onion
Bacon

Method:

Cut top of Cob, scoop all inside out. break into bits of bread, TRY not to break the cob

cook bacon, set aside on paper towels. Chop Spring Onion, then mix bacon, onion, cream cheese, sour cream together

Once cob is ready, pour mixture in cob , cover cob with foil and bake in the oven, only so the cob is toasted and mixture is nice and warm.

toast the remaining bread bits

:o)



Aria's favourite recipe - Chocolate Chip Cookies



150g butter

½ cup brown sugar

½ cup caster sugar

1 egg

1 teaspoon vanilla extract

¾ cup plain flour

½ cup milk chocolate chips

½ cup dark chocolate chips

Preheat oven to 180 degrees

Line 2 trays with baking paper

Mix together butter, sugar, eggs and vanilla until smooth

Sift in flour

Stir in chocolate chips

Roll 2 tablespoons of mixture into a ball and place on baking tray

Bake for 15-18 minutes or until golden.

Cool on a wire rack.



Cianna's favourite recipe - Vanilla Muffins

What you will need

2 eggs

$\frac{2}{3}$ cups of milk

3 tablespoons of butter (60g)

12 cup muffin tray

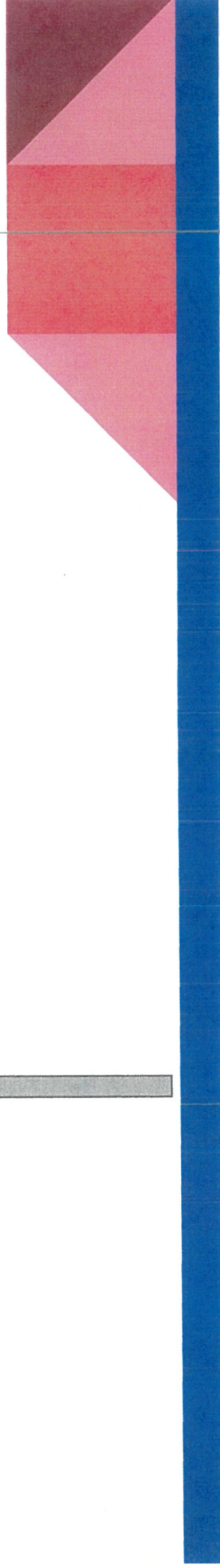
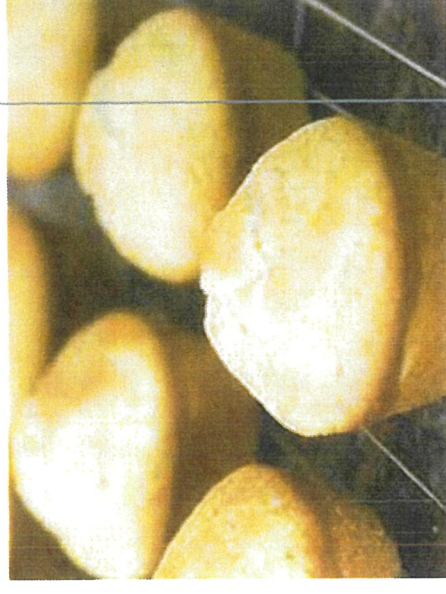
Vanilla muffin mix

Preheat oven to 180c insert 12 patty cases into muffin pan.

Place cupcake mix, eggs, milk and butter or margarine into a mixing bowl and mix it until they all the stuff mix

Bake for 20-25 minutes.

Then eat!!!!



Savannah's favourite recipe - Raspberry Jelly Dessert

Raspberry Jelly!!

!What you will need to make Raspberry Jelly!!

Original raspberry flavoured jelly

1 cup 250ml Boiling water

1 375ml evaporated milk, chilled

Fresh Raspberries

How to make

1. Combine raspberry jelly crystals and boiling water. Stir until dissolved. Cover and refrigerate until consistency of a thick syrup {1-2 hours}

2. Using an electric mixer, beat evaporated milk with slightly set jelly on high speed for approximately 5 minutes or until doubled in volume. Should be thick and glossy.

3. Spoon into 8 individual serving bowls, cover and refrigerate for a further 2 hours or until set firm.

4. Serve with fresh raspberries.

NOW EAT!!!



Riley's favourite recipe

1 cup rolled oats

1 cup plain flour

1 cup brown sugar

½ cup coconut

125g butter

2 tbl golden syrup

1 tbl water

½ tsp bicarb soda

Preheat oven to 160. Line trays with baking paper.

Combine oats, sifted flour, sugar and coconut in a bowl.

Stir butter, syrup and the water in a small saucepan over low heat until smooth; stir in soda. Stir mixture into dry ingredients.

Roll level tablespoons into balls and place 5cm apart on trays. Flatten slightly.

Bake for about 20 minutes; cool on trays.

They are so yummmmm :-0
Me and mum make this.



Ruby's favourite recipe Rocky Road

Ingredients:

- 2 x 180g Dairy milk chocolate
- 1 x packet of marshmallows 140g
- 1 x packet of Raspberry lollies 190g
- 1 x baking dish



Method:

1. Melt the chocolate in the microwave for 10 minutes stopping and stirring every minute.
2. Cut up the marshmallows and raspberries into small pieces
3. Mix the marshmallows and lollies altogether and stir them.
4. When mixed together pour into baking dish.
5. Put it in the fridge to set for about 2 hours
6. Once its all hard you can cut it up into small pieces and eat it.



Curtis' favourite recipe choc chip Cookies

Ingredients:

125g butter (melted)

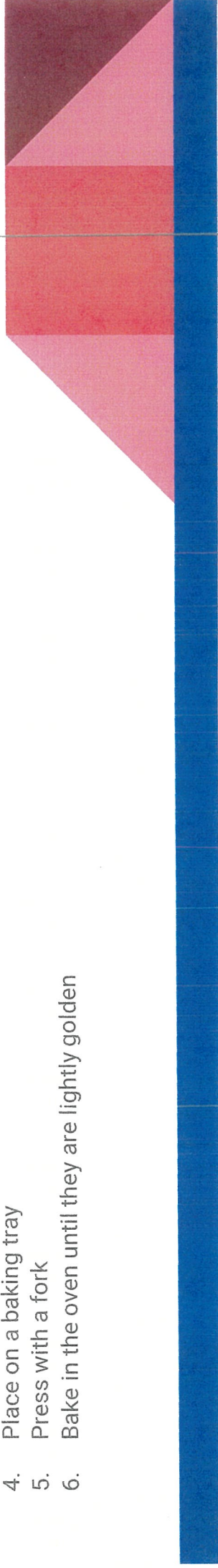
$\frac{3}{4}$ Cup sugar

1 egg

1 cup of chocolate chips

Method:

1. Preheat oven to 160 degrees fan forced
2. Mix all the ingredients together
3. Roll into small balls
4. Place on a baking tray
5. Press with a fork
6. Bake in the oven until they are lightly golden



Hayley's Favourite Recipe - Pancakes



Pancakes -

What you need-

- 2 eggs
- 1 $\frac{3}{4}$ cup of milk
- 1 tsp vanilla essence
- 2 cups self-raising flour
- $\frac{1}{3}$ cup caster sugar
- Butter, for frying, plus extra, to serve

Toppings-

- Strawberries, blueberries, raspberries, ice cream.

Step 1-

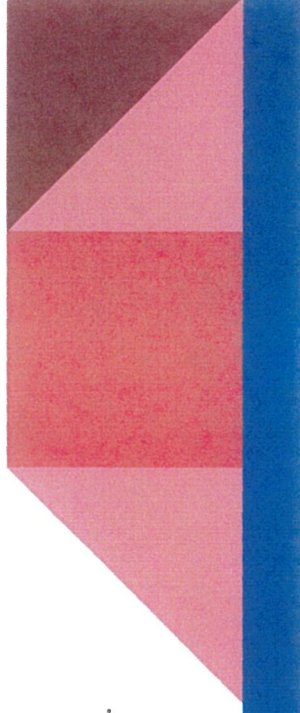
Whisk eggs, milk, vanilla essence together in a jug. Sift flour into a large bowl. Stir in caster sugar. Make well in the centre. add milk mixture. Whisk until just combined.

Step 2-

Heat a large non-stick frying pan over a medium heat. Grease pan with butter or spray with cooking oil. Using $\frac{1}{4}$ cup mixture per pancakes for 2 minutes or until bubbles appear on surface. Turn and cook for a further 1-2 or cooking oil. minutes or until cooked through. Transfer to a plate. Cover loosely with foil to keep warm. Repeat with remaining mixture, greasing pan with butter or cooking oil between batches.

Step 3-

Put on your strawberries, blueberries. Raspberries and ice cream. Then enjoy and eat!



Flynn's favourite recipe

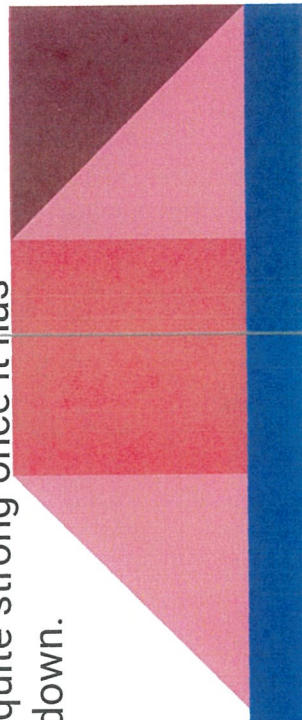
- 1 jar of leggos sundried tomato pesto
- 2 x 300ml fresh cream
- 1 white onion diced
- 4 rashers of bacon cut into small pieces
- 1 packet of latina fresh tortellini



1. In an oiled frying pan add the onion and bacon cooking together.
2. Add pesto and stir in until fragrant, turn heat down as you now need to add your cream.
3. Once the pan cools down add 1 fresh cream and stir, add the other cream a little at a time until you reach the required taste.
4. Leave on a low heat and simmer.
5. Cook tortellini, drain and add to sauce.

TIP Always check the sauce before adding the pasta, the flavour can be quite strong once it has simmered so you may need to add a little more cream to tone the taste down.

Serve with some crispy garlic bread.



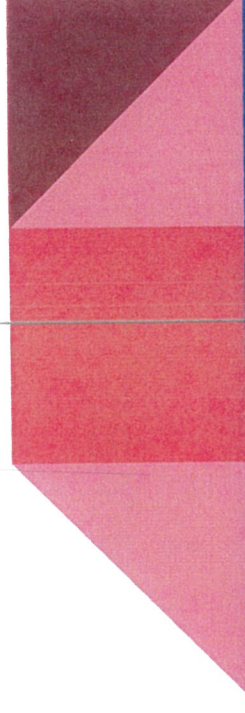
Amelia's Favourite recipe - Choc Chip Brownies

- 150 g unsalted butter
- 220 g caster sugar
- 90 g cocoa
- 3 eggs
- 1 teaspoon vanilla extract
- 75 g plain flour
- 200 g white chocolate chips
- 50 g milk chocolate chips

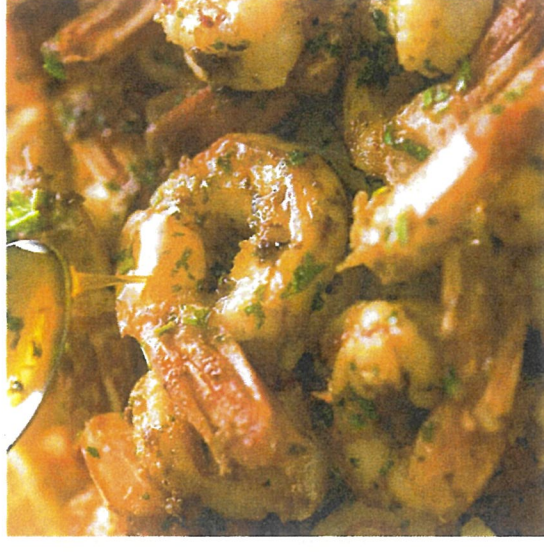


Amelia's favourite recipe - choc chip brownies

1. Preheat your oven to 160 degrees and line the base and sides of a 20cm square baking tin with baking paper. Set aside until needed.
2. Place the butter, sugar and cocoa into your Thermomix bowl and melt for 3 minutes, 65 degrees, Speed 2 or until melted.
3. Add the eggs and vanilla extract and mix for 10 seconds, Speed 4.
4. Add the flour and mix for 5 seconds, Speed 4 before scraping down the sides and mixing for another 10 seconds, Speed 4.
5. Add 150g of the white chocolate chips and all of the milk chocolate chips and mix for 5 seconds, REVERSE, Speed 4.
6. Pour the brownie mixture into the prepared tin and smooth the surface. Sprinkle the remaining 50g of white chocolate chips over the top.
7. Place the brownies into the oven to bake for 35 minutes.



Connor's Favourite Recipe- Garlic Prawns



2 Garlic cloves
4 sprigs of parsley
40g olive oil
400g canned tomato
1 tsp veggie stock
150g veggie liquid
1 tsp dried oregano
2 pinches salt
700g prawns

Chop garlic parsley
Add oil to pan and cook for 2 mins
Add tomatoes stock paste stock liquid oregano salt and cook for 11 mins
Add prawns
Cook until prawns are cooked and stir

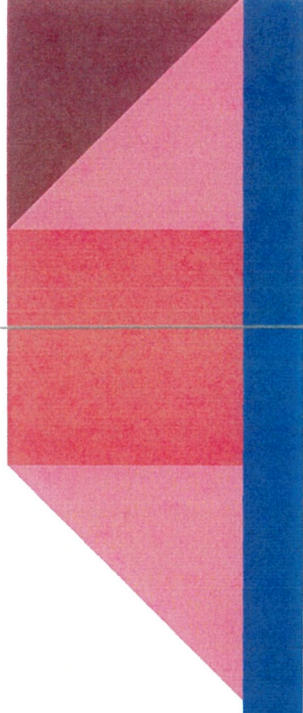
Bon Appetit!

Mrs Oram's favourite recipe - Zucchini Slice

- 3 zucchinis (grated)
- 1 onion (diced)
- 4 rashers of bacon (cut into small squares)
- 1 cup of grated cheese
- 1 cup of self raising flour
- ½ cup of vegetable oil
- 5 eggs
- Salt and pepper to taste



1. Preheat the oven to 180 degrees
2. Mix all of the ingredients together
3. Place in a large, greased baking dish
4. Cook for 45 minutes
5. Enjoy!



Rowan's Favourite Recipe = Moroccan Chicken

12 chicken drumsticks
½ tsp paprika
pepper
½ tsp ground cumin
¼ tsp turmeric powder
750g red or brown onion
100g butter
125g tinned chick peas
3 cups chicken stock
½ cup chopped parsley
Lemon juice
Fresh lemon thyme
Rice to serve



1. Season the chicken with all spices except turmeric
2. Cook chicken in a heavy pan with onions and butter
3. Sprinkle turmeric over chicken
4. Add chickpeas and stock to cover
5. Simmer gently uncovered for 1 hour or until chicken is tender
6. Just before serving add parsley and thyme
7. Spoon rice into heated serving dish
8. Place chicken on top and pour over the sauce
9. Sprinkle with lemon juice and serve



Sienna's Favourite Recipe

Cinnamon Apple Muffins

- Melted butter (optional), for greasing
- 300g (2 cups) plain flour
- 1 tbsp baking powder
- 2 tsp Coles Cinnamon Ground
- 2/3 cup brown sugar, firmly packed
- 2 medium (about 375g) Granny Smith apples, cored, peeled, chopped
- 125g (3/4 cup) raisins
- 125g butter, melted, cooled
- 2 eggs, lightly whisked
- 180ml (3/4 cup) milk



Step 1

Preheat oven to 200C or 180C fan-forced. You will need 12 muffin pans. Line the pans with paper muffin cases.

Step 2

Sift the plain flour, baking powder and cinnamon together into a large bowl. Then stir in the brown sugar, apples and raisins until well combined.

Step 3

Whisk together the butter or margarine, eggs and milk until well combined.

Step 4

Add the milk mixture to the flour mixture and stir with a large metal spoon until just combined.

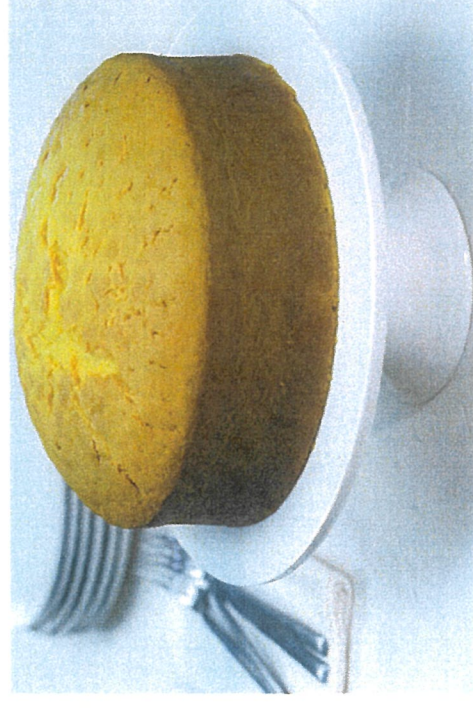
Step 5

Spoon the mixture evenly into the muffin pans.

Step 6

Bake the muffins in preheated oven for 20 minutes or until golden and cooked through.. When cooked, remove from oven and stand for 2-3 minutes before turning onto a wire rack.

Dylan's Favourite Recipe = Vanilla Cake



Nanna's never fail vanilla cake

1 1/2 cups are flour

3/4 cup sugar

125g butter

2 eggs

Vanilla

1/2 cup milk

Cream eggs butter and sugar

Add the rest and mix

Bake at 180 for 30 mins.

You can add banana, cocoa, orange rind/juice if you like.

Thomas's Favourite Recipe - Pasta Bake (Nunna's Recipe)

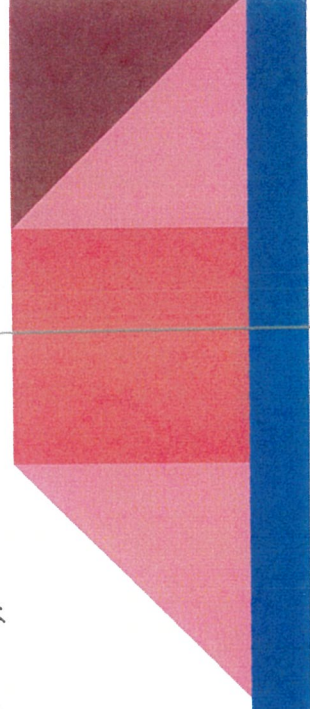
Ingredients:

- 4 medium sized potatoes
- 1 brown onion (diced)
- 1 tablespoon oil
- 500g of beef mince
- 350 g of Penne Rigate pasta
- 1tbs tomato paste (dissolved in $\frac{1}{4}$ cup of hot water)
- 4 eggs (lightly beaten)
- $\frac{1}{2}$ cup of grated parmesan or romano cheese



Steps:

1. Boil and mash the potatoes (add some milk and butter during mashing).
2. Heat the oil in a frying pan and saute the onion until tender.
3. Add the mince and cook until well browned, breaking up any lumps with the back of a spoon.
4. Add the tomato paste and season with salt and pepper.
5. Cook pasta in a large pot of salted boiling water. Drain the pasta.
6. Combine the pasta, mince mix, eggs and grated cheese. Pour into a greased rectangular baking dish.
7. Spread the prepared mash potatoes over the top of the pasta making a swirling pattern using a fork.
8. Cook in a preheated oven (180 degrees C), for 1 hour.
9. Enjoy!

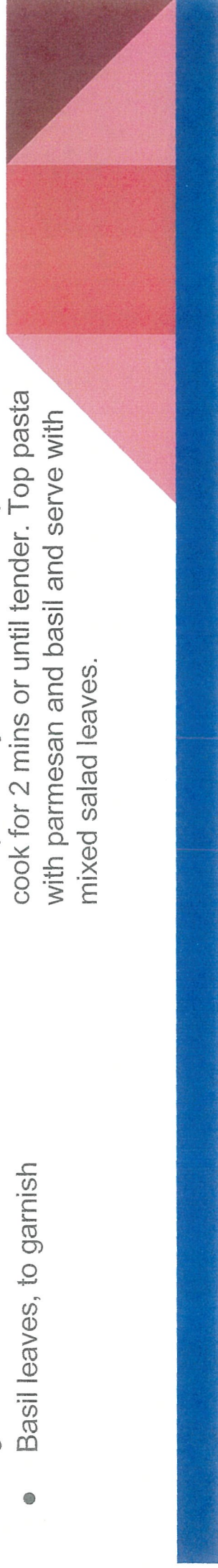


Jonathan's Favourite Recipe = Penne Pasta

- 1 tbsp olive oil
- 1 brown onion, thinly sliced
- 2 garlic cloves, crushed
- 500g beef mince
- 500g pasta sauce with garden vegetables
- 400g can diced tomatoes
- 3 cups (750ml) chicken stock
- 300g penne pasta
- 1/4 cup (20g) shaved parmesan, to garnish
- Basil leaves, to garnish

Heat oil in large heavy based saucepan over medium-high heat. Add onion and cook, stirring, for 4 mins or until just softened. Add garlic and cook for 30 secs or until just fragrant. Add mince. Cook, stirring with a wooden spoon to break up any lumps, for 5 mins or until browned. Add pasta sauce, tomatoes and stock. Bring to the boil. Season.

Reduce heat to medium. Stir in pasta. Cook, stirring every 5 mins, for 20 mins or until pasta is just tender. Stir in peas and cook for 2 mins or until tender. Top pasta with parmesan and basil and serve with mixed salad leaves.



Julian's Favourite Recipe = Chicken Schnitzel



- 2 cups fresh breadcrumbs
 - 1/3 cup finely grated parmesan cheese
 - 1 tbsp finely grated lemon rind
 - 2 tbsp finely chopped fresh flat-leaf parsley leaves
 - 1 tsp garlic powder
 - 1/2 cup plain flour
 - 1 egg
 - 1 tbsp milk
 - 550g chicken breast schnitzel (uncrumbed)
 - Vegetable oil, for shallow-frying
1. Combine breadcrumbs, parmesan, lemon rind, parsley and garlic powder on a plate. Season with salt and pepper. Place flour on a plate. Whisk egg and milk together in a shallow bowl.
 2. Coat 1 piece of chicken in flour, shaking off excess. Dip in egg mixture. Coat in breadcrumb mixture. Place on a plate. Repeat with remaining chicken, flour, egg mixture and breadcrumb mixture.
 3. Heat oil in a frying pan over medium-high heat. Cook chicken, in batches, for 4 to 5 minutes each side or until golden and cooked through. Transfer to a plate lined with paper towel to drain. Serve.

Remy's Favourite Recipe = Buttermilk Fried Chicken

2 tablespoons sweet paprika
1 tablespoons fennel seeds crushed
1kg chicken thigh fillets, trimmed
2 cups buttermilk
Vegetable oil for deep frying
2 cups plain flour
1 tablespoon baking powder
2 teaspoons sea salt flakes
½ teaspoon cracked pepper



1. Add paprika and fennel to a large bowl. Add chicken to coat. Add buttermilk and mix to combine. Refrigerate for 30 minutes.
2. Fill a saucepan $\frac{2}{3}$ with vegetable oil and place over a medium heat until temperature reaches 180.
3. While the oil is heating, place the flour, baking powder, salt and pepper on a large tray and toss to combine.
4. Remove the chicken from the buttermilk mixture, allowing any excess liquid to drip off. Place on the tray with the flour container and toss to coat.
5. Deep fry the chicken in batches for 5-6 minutes or until crisp.
6. Sprinkle with salt to serve.

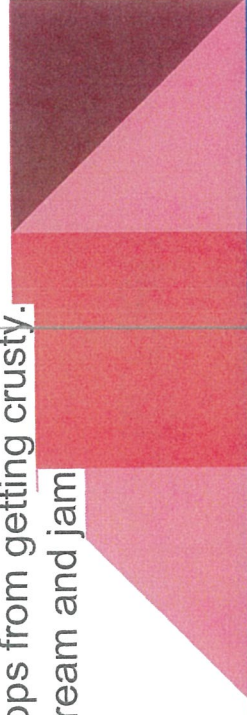
Braxten's Favourite Recipe = Scones

3 ½ cups self raising flour
1 cup thickened cream
1 cup lemonade

To Serve-
Whipped Cream
Jam



1. Preheat oven to 200°C/390°F (180°C fan). Line tray with baking/parchment paper.
2. Combine the flour, cream and lemonade in a bowl and mix until flour is mostly combined. Do not over mix, it will make the scones dense! The dough should be soft and fairly sticky.
3. Turn out onto a floured surface, and knead gently just 3 - 5 times to bring dough together, then gently pat into a disc shape 2.5cm thick.
4. Use a 6cm round cutter to cut rounds - press straight up and down flour cutter in between.
5. Use a knife or similar to scoop up (avoid touching sides) and place on tray, slightly touching each other
6. Brush the tops lightly with milk.
7. Bake for 15 minutes until golden on top. Place on rack to cool. Place tea towel over them to stop the tops from getting crusty.
8. Serve with copious amounts of cream and jam



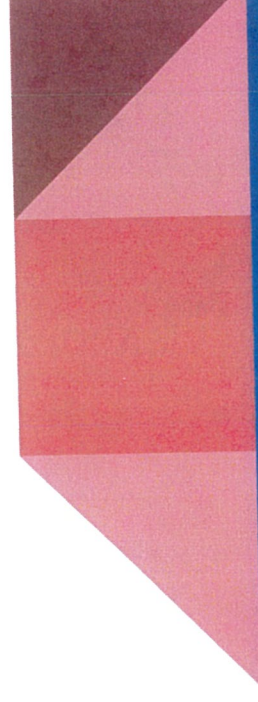
Kayley's Favourite Recipe = Choc Chip Cookies

- 150g butter, softened
- 1/2 cup brown sugar
- 1/2 cup caster sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 3/4 cups plain flour
- 1/2 cup milk chocolate bits,
plus 1 tablespoon extra
- 1/2 cup dark chocolate bits,
plus 1 tablespoon extra

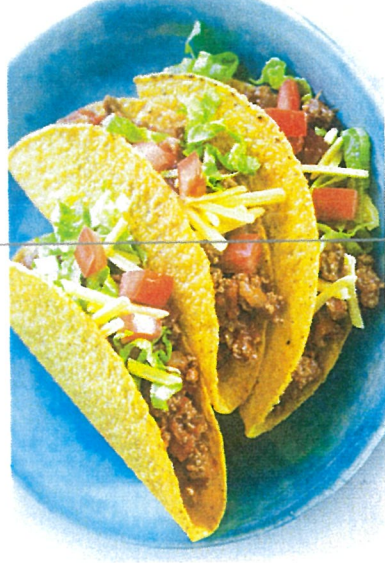
Preheat oven to 180C or 160C fan-forced. Line 2 baking trays with baking paper. Using an electric mixer or whisking by hand, beat butter and sugars, and 1-2 minutes or until smooth and well combined. Beat in egg and vanilla until combined.

Stir in flour. Stir in dark and milk choc bits. Roll 2 level tablespoons of mixture into balls and place on prepared trays, 3cm apart. Press down slightly. Decorate with extra choc bits.

Bake for 15-18 minutes or until light golden and cooked. Transfer to a wire rack to cool.



Jack's Favourite Recipe = Tacos

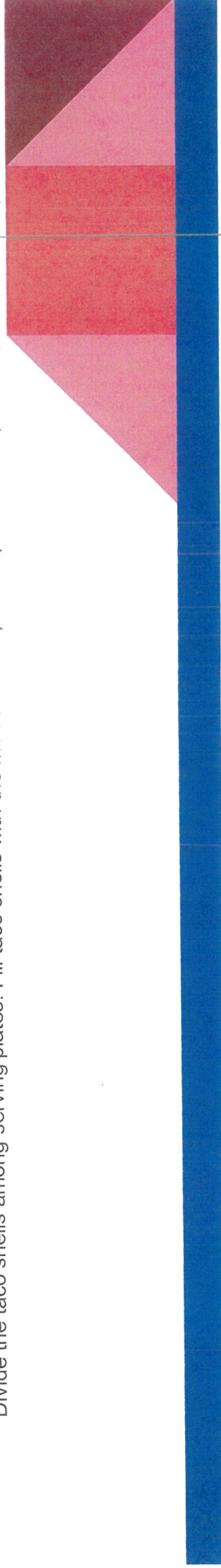


- 8 Hard Taco Shells
- 500g mince
- 50g pkt Mexico Chile Con Carne Seasoning
- 2 cups shredded Iceberg Lettuce
- 1 small (about 200g) red capsicum, seeded, finely chopped
- 1 tomato
- 1 avocado
- 1 tub of sour cream
- Grated cheese

Preheat oven to 180°C. Place the taco shells on a large baking tray. Bake for 5 mins or until heated through.

Meanwhile, add the mince to a non-stick frying pan over high heat. Cook, stirring, for 5 mins or until the mince changes colour. Add the chile con carne seasoning and 3/4 cup (185ml) water. Cook, stirring, for 5 mins or until the mince mixture thickens.

Divide the taco shells among serving plates. Fill taco shells with the mince mixture, tomato, sour cream, cheese, lettuce and capsicum.



Ella's Favourite Recipe- Chocolate Crackles



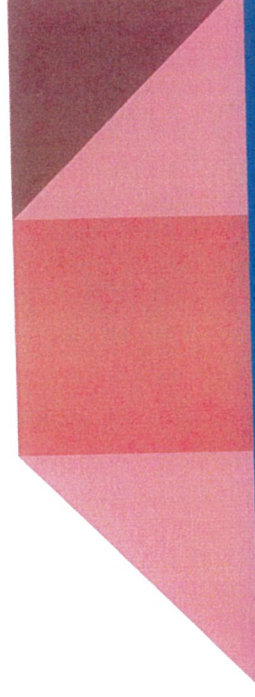
- 250g copha
- 4 cups rice bubbles
- 1 cup icing sugar
- 1/3 cup Cadbury Bourville Cocoa
- 1 cup desiccated coconut

Method

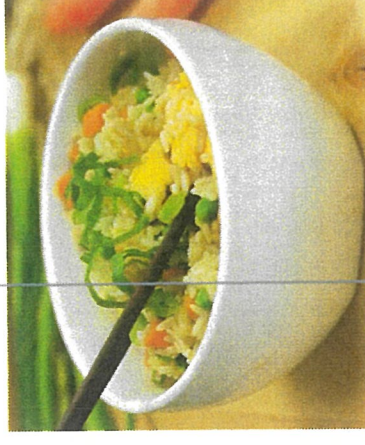
Melt the copha gently in a small saucepan. Cool slightly.

Combine the rice bubbles, sifted sugar and cocoa with the coconut in a large bowl. Stir in the copha and mix well.

Spoon mixture into paper patty cases and refrigerate until firm.



Jacob's Favourite Recipe= Fried Rice



- 2 tablespoons butter
- 3 eggs whisked
- 2 medium carrots small dice
- 1 small onion small dice
- 3 cloves garlic minced
- 1 cup frozen peas thawed
- 4 cups cooked and chilled rice
- 3 tablespoons soy sauce
- 2 tablespoons oyster sauce
- 1 teaspoon sesame oil
- sliced spring onions

Heat 1 tablespoon of butter into a large skillet.

Add the eggs and scramble until fully cooked. Remove them from the pan and set aside.

Add the remaining tablespoon of butter into the pan. Add carrots and onion to the pan and cook until tender, 3-4 minutes. Stir in garlic and cook for an additional minute.

Add in the cold rice and peas and sauté for 3-4 minutes. The rice should brown up a bit.

Add the eggs back to the pan and stir in soy sauce, oyster sauce and sesame oil. Cook for 1-2 minutes to heat through.

Serve immediately with spring onions for garnish.

