

# Cup Cakes

Julie Haines / Edmonds Cookbook



## Ingredients

125g butter

1 tsp vanilla essence

½ cup castor sugar

2 eggs

1 cup plain flour

2 teaspoons baking powder

¼ cup milk

## Method

1. Cream butter, vanilla and sugar until light and fluffy.
2. Add eggs one at a time, beating well after each addition.
3. Sift flour and baking powder together, fold into creamed mixture.
4. Stir in milk.
5. Spoon mixture evenly into 18 paper patty cases in patty tins.
6. Bake at 190°C for 15 minutes or until cakes spring back when lightly touched.
7. Transfer to a wire rack, decorate when cold.

*Orange cakes: omit vanilla essence, add 2 teaspoons grated orange rind.*

*Chocolate cakes: Omit 2 tablespoons of flour, add 2 tablespoons cocoa.*

# Chocolate Caramel Slice

Julie Haines / Cherie Vaughey

Ingredients



## Ingredients

- 1 cup plain flour, sifted
- ½ cup brown sugar
- ½ cup desiccated coconut
- 125g butter, melted
- 60g butter, extra
- 400g can sweetened condensed milk
- 2 tablespoons golden syrup
- 60g copha
- 200g chocolate melts

## Method

1. Combine flour, sugar and coconut in a bowl. Mix in butter.
2. Press mixture into square tin. Bake at 180°C for 15 minutes.
3. Melt extra butter in a saucepan. Mix in condensed milk and golden syrup. Stir over low heat until well combined.
4. Pour over base. Bake for a further 12 minutes. Allow to cool.
5. Melt copha in a saucepan over a low heat. Add choc melts. Stir over low heat until melted. Spread evenly over slice.
6. Refrigerate to set.

# Easy Biscuits

Marni Denning / Padua



## Ingredients

500g butter (room temp)

½ cup white sugar

400g condensed milk

5 cups self-raising flour

Different flavourings

## Method

1. Pre-heat oven to 180 °C
2. Line several baking trays
3. Cream sugar, butter and condensed milk
4. Add flour in slowly – mix to combine
5. Divide mixture into portions ready to add flavourings
6. Roll rounded tablespoons of mixture into balls and flatten slightly
7. Bake for 8-10 minutes or until golden
8. Rest in pan until cool

*Flavours – try adding M&M's, choc-chips, cranberry & white chocolate*

# Muffins

Marni Dening / [Sallysbakingaddiction.com](https://sallysbakingaddiction.com)



## Ingredients

- 1 and 3/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/2 cup unsalted butter, softened to room temperature
- 3/4 cup packed light brown sugar
- 2 large eggs, at room temperature
- 1/2 cup sour cream or plain yogurt, at room temperature
- 1 and 1/2 teaspoons pure vanilla extract
- 1/4 cup milk, at room temperature

## Method

1. Preheat oven to 220°C. Spray a 12-count muffin pan with nonstick spray or line with cupcake liners.
2. In a large bowl, whisk the flour, baking powder, baking soda, cinnamon, and salt together.
3. Beat the butter until smooth and creamy. Add the brown sugar and beat until creamed. Add the eggs, sour cream, and vanilla extract. Beat on medium speed for 1 minute, then turn up to high speed until the mixture is combined.
4. Pour the dry ingredients into the wet ingredients and beat on low speed until just about combined. Add the milk and continue to beat on low until combined.
5. Fold in add-ins for different
6. Spoon the batter evenly into each cup or liner, filling each all the way to the top. Bake the muffins for 5 minutes at 220°C then reduce the oven temperature to 180°C. Bake for an additional 15-18 minutes or until a toothpick inserted in the center comes out clean.
7. Allow the muffins to cool for 5 minutes in the muffin pan, then transfer to a wire rack to continue cooling.

*Try flavours like white chocolate & raspberry, lemon poppy seed, double chocolate (See <https://sallysbakingaddiction.com/master-muffin-recipe/> for ideas)*