

classic chocolate chip cookie sandwich

AL BROWN

These are a serious X-rated adult cookies. I make a batch to take camping each summer, and they are only brought out after dark around the card table! The secret is not to overcook the cookies. You want them slightly soft in the centre with a crunchie outer — and don't be stingy with that chocolate glue when sticking 'em together!

Cookie

3/4 cup sugar
3/4 cup brown sugar
1 1/4 cup butter, softened
2 1/4 cups ap flour
1/2 tsp salt
2 eggs
2 cups semi sweet chocolate chips
1 tsp baking powder
1 tsp vanilla extract

Chocolate Filling

250 g semi sweet chocolate
(preferably buttons)
300 ml cream

Heat oven to 190°C.

In a bowl stir together flour, baking powder and salt. In a mixing bowl beat butter, both sugars and vanilla until creamy and light. Add eggs one at a time and beat until incorporated. Gradually add flour mixture, beating well. Stir in chocolate chips. Mould into desired shape and size and place on ungreased cookie sheet.

Bake 8–10 minutes or until lightly browned. Remove and cool on wire rack.

Place chocolate buttons or pieces in a bowl with the cream. Melt together over a double boiler until fully incorporated. Pour into a suitable container and set in the fridge.

Once set bring out of the fridge and bring up to a temperature that is just pipeable. Pipe desired amount onto one cookie and press the other cookie onto it. Eat with a glass of ice cold full-cream milk.



sweet orange angel food cake

MARTIN BOSLEY SERVES 16

My mother regularly used to bake this airy and light American cake, so consequently it evokes many comforting memories for me, something that I think baking is all about. I introduced the sweetness of the orange which may seem like gilding the lily but adds a renewed freshness.

3 cups egg whites
2.5 tsp cream of tartar
1 tsp salt
600 g sugar
280 g flour, sifted
2 tsp vanilla extract
2 whole oranges, zested

Pre-heat the oven to 180°C

Whip the egg whites until foamy, add the cream of tartar and salt and continue whipping until soft peak stage. With the whisk still going add 2 thirds of the sugar in a thin stream and continue to whip until satiny and stiff.

Sift the remaining sugar and the flour three times together to aerate and then quickly fold into the egg whites a third at a time.

Fold in the zest & vanilla. Gently spoon the mix into ungreased ramekins. Bake for 15 minutes.

Allow to cool, then slide the cake out of the ramekin and serve.



rhubarb & strawberry shortcake

LOIS DAISH SERVES 8

Fruit shortcakes are one of the glories of the New Zealand home kitchen. The thick crust which is firmer than cake and softer than pastry is deliciously crisp when first baked, but is still good to eat the next day when crust and filling have melded together to create a moist cake. Serve with lightly whipped cream for morning tea or dessert.

Fruit

3–4 stalks rhubarb
3 tbsp sugar
1 heaped cupful strawberries

Shortcake

125 g soft butter
125 g butter
1 egg
225 g standard flour
25 g cornflour
1 tsp baking powder

Preheat oven to 180°C. Take a 20–22 cm shallow round non-stick cake tin and line the bottom with baking paper.

To prepare the fruit, trim wash and slice the rhubarb and put in a large non-stick frying pan with the sugar. Place over gentle heat, shaking the pan every now and then, until the fruit is almost tender. Trim and slice the strawberries and add to the pan. Give another shake and set aside until lukewarm.

To make the shortcake, put the soft butter and sugar in a mixing bowl and beat until light and fluffy, then beat in the egg. Sift together the flour, cornflour and baking powder and beat in just until thoroughly mixed. Scoop almost two-thirds of the dough into the cake tin and press it evenly over the bottom and up the sides. The remaining dough will be used for the topping.

There are various ways of managing the topping. If you need to bake the shortcake immediately, spread the warm fruit over the shortcake base, and dab pinches of the shortcake dough over the top, allowing a little of the fruit to peep through. Or sprinkle flour on a piece of greaseproof paper, roll out the dough and flip it on top of the fruit. If the dough is very soft you can even use a piping bag to make a lattice pattern. If you have 20 minutes to spare, after lining the tin with dough set it aside



ginger & coconut chocolate slice

PIPPA CUTHBERT

This will keep in the fridge for up to 1 month. It is a great stand-by for those spontaneous entertaining moments when you just need a little something sweet with your coffee.

150 g butter
1 x 395 g can condensed milk
1 cup dark chocolate melts
150 g glace ginger, roughly
chopped
70 g blanched almonds, toasted
70 g pitted dates, roughly chopped
200 g bran biscuits, crushed
1 cup desiccated coconut

Line a large baking tray with baking paper. Put the butter, condensed milk and chocolate melts in a small saucepan and heat gently until melted and smooth. Remove from the heat and stir in all of the remaining ingredients. Combine well.

Transfer the mixture to the baking paper and use the paper to shape the mixture into a log shape approximately 35 cm long and 10 cm wide. Wrap the paper around the mixture securing it by twisting at both ends. Put the log in the fridge and leave to cool and set for at least 4 hours or overnight. Slice the log into approximately 1 cm thick slices and serve.



fresh peach cake

MARGARET BROOKER

This delightfully moist cake is versatile — it doubles as a pudding, wraps well for packed lunches and is equally successful made with nectarines.

4 large nectarines or 5 medium peaches (about 550 g)
2 tbsp lemon juice
200 g butter
200 g caster sugar
3 large eggs
150 ml natural unsweetened yoghurt
Rind of 1 large lemon, grated
250 g flour
2 tsp baking powder
210 g (1 3/4 cups) icing sugar, sifted

Preheat the oven to 180°C. Grease a 20 cm round cake tin and line the base with baking paper.

Peel the peaches and dice the flesh into approximately 1 cm pieces. Turn to coat in the lemon juice.

Cream the butter and caster sugar until pale in colour. Beat the eggs one at a time. Stir in the yoghurt, lemon rind, peaches and lemon juice. Sift in the flour and baking powder and stir until just mixed. Do not over-mix. Scoop into prepared tin.

Bake in the centre of the oven for about 60 minutes until a skewer inserted in the cake comes out clean and the cake springs back when pressed with a finger. Cool on a cake rack before removing from the tin.

