Jam, Chutney, Cakes, Slices, Biscuits and Confectionery

In addition to delicious cakes, the Home Bake Stall during the afternoon of the Bush Dance is also going to sell jams, chutneys, slices, biscuits and confectionery. Home Bake Stalls are always popular with all homemade products selling very quickly.

We are asking families to take a look at the attached recipe sheets and make something to contribute to the stall. Maybe you have your own favourite family recipe you can use or you could convince a friend, family member or neighbour to help you. These recipes are really not very hard to make. There are even microwave and no bake recipes! Also, searching the internet can reveal many fabulous recipes.

We have purchased new jars and labels, cello confectionery bags and cake boxes especially for this stall to make things even easier for you to make contributions. We need to make sure all produce is labelled with what it is, the ingredients and the date it was made.

STERILISING JARS – All jars must be sterilised before filling.

Option 1
1. Preheat oven to 110°C. Wash jars and lids (no rubber) in hot, soapy water. Rinse well. Place jars and lids in a deep saucepan. Cover with cold water.

2. Bring water to the boil over high heat. Cover pan. Reduce heat to medium and boil gently for 10 minutes. Line a baking tray with a clean tea towel.

3. Using metal tongs, remove jars and lids from boiling water and place upside down on tray. Place in oven and heat for 15 minutes. Bottle hot food in hot jars and cooled food in cold jars.

Option 2
1. Preheat oven to 180°C. Wash jars and lids in hot, soapy water. Rinse well in hot water. Place jars and lids (no rubber on lid) open side up, without touching, on a tray in the oven. Leave for 20 minutes then turn oven down to 110°C. Use from oven as needed.

Cake boxes - will be sent home with each child on Monday 7th November.
Cello bags – should you choose to fill your cake box with smaller treats like biscuits, coconut ice, rocky road etc. we will divide them up and put them into individual cello bags on the day of the stall OR you can request bags prior to the day and we will get them to you so that you can bag your treats for us. Please call Christina Sarantopoulos – 0407 793071
Jars – can be collected from the school office from today giving you plenty of time to start cooking (or talking someone else into doing it for you). Each jar will include a stick on label for you.

Please call me if you need further info. Happy cooking. - Bronwyn Batchelor 0412 409409
Basic Microwave Jam Recipe

**Ingredients**
- 1 lemon juiced, keep the halves
- 500g fruit, remove stone or stalk and chop fruit
- 2 cups white sugar

**Method**
Place fruit, lemon juice and rind halves in very large microwave safe bowl (expands 5 times). Cook, uncovered, on High/100% power, stirring occasionally for 6 mins. Add sugar, cook on High/100% power for 20 mins or until the jam reaches setting point. (To do this, cool some jam on a chilled saucer and run finger through it. If jam wrinkles and stays separate it is ready to bottle.) Discard lemon rind and spoon hot jam into jars. Invert for 2 mins then turn upright to cool.

Apple & Rhubarb Jam

**Ingredients**
- 4 large apples, peeled & cored
- 2 large bunches of rhubarb, cut into small lengths
- 1 cup water
- 2 lemons, juice only
- 1 cup of sugar to each cup of pulp

**Method**
Put apples and rhubarb into saucepan with one cup of water. Cook until tender. Measure pulp and add lemon juice. Add sugar and boil till it jellies. Pour into hot sterile jars. Seal while hot.

Apricot Passionfruit Jam

**Ingredients**
- 500g dried apricots
- 6 cups water
- 1½ kg sugar
- ½ cup passionfruit pulp

**Method**
Chop fruit and cover with water. Soak for 24 hrs. Transfer to large saucepan and bring to boil. Add sugar and boil until set (30-50mins). Remove from heat and add passionfruit pulp. Stand for 10mins, stirring occasionally to distribute. Pour into sterilised jars and seal.

Makes 7 x 250ml jars.

Tomato & Chilli Chutney

**Ingredients**
- 2 tbsp olive oil
- 2 tsp brown mustard seeds
- 1.2kg egg tomatoes, roughly chopped
- 2 brown onions, halved, chopped
- 3 long red chillies, halved lengthways, deseeded, roughly chopped
- 500ml (2 cups) malt vinegar
- 330g (1½ cups) sugar
- 1tbs mixed spice

**Method**
Heat oil in large saucepan over medium heat. Add mustard seeds and cook, stirring, for 2 minutes or until they begin to pop. Add tomatoes, onions, chillies, vinegar, sugar and spice, and stir to combine. Increase heat and bring to boil. Reduce heat to medium and simmer, uncovered, stirring occasionally, for 2½ hrs or until excess liquid evaporates and mixture thickens. Season with salt and pepper. Spoon hot chutney into sterilised jar and seal immediately. Turn upside down for 2 minutes.

Makes 2 jars.

Fig Chutney

**Ingredients**
- 200g Granny Smith apples, peeled, cored and chopped
- 100g sugar
- 100ml white wine vinegar
- Juice of half a lemon
- 8 figs, halved
- 1 red chilli, finely chopped
- ½ tsp coriander seeds, crushed
- ½ tsp cumin seeds, crushed

**Method**
Place apples, sugar, vinegar, juice, figs, chilli, coriander and cumin in a saucepan over low heat. Cook gently for 40 mins, covered, stirring occasionally. Spoon into sterilised jar and keep in fridge. Will store for up to 5-6 months.
**Coconut Ice (no bake)**

**Ingredients**
- 500g icing sugar
- 250g desiccated coconut
- 2 egg whites, lightly beaten
- 1 tsp vanilla
- 125g copha, melted and cooled
- Pink food colouring (or any desired colour)

**Method**
Sift icing sugar and stir in coconut. Make a well in centre, add egg whites and vanilla. Add copha and stir thoroughly into sugar mixture. Divide mixture in half. Tint one half pink. Press white half over the bottom of greased & foil lined bar tin. Press pink half over white. Allow to set, cut into pieces.

**Mars Bar Slice (no bake)**

**Ingredients**
- 4 x 60g Mars Bars
- 4 cups rice bubbles
- 90g melted butter
- 250g choc bits (milk)

**Method**
Chop mars bars and place in saucepan over low heat until soft. Add rice bubbles and mix until combined. Spread in a lined lamington tin. In a ceramic bowl melt choc bits and butter in microwave, 30 secs on high and stir, then 30 secs and stir. Spread over rice bubble mixture and place in fridge to set.

**Choc Coconut Slice (no bake)**

**Ingredients**
- 250g pkt plain sweet biscuits, crushed
- 1/3 cup cocoa
- 3/4 cup desiccated coconut
- 395g tin sweetened condensed milk
- Icing sugar to dust

**Method**
Combine biscuit crumbs, cocoa and 1/2 cup of the coconut in large bowl.
Make a well in the centre, add condensed milk. Mix until combined.
Spread mixture over base of well greased slab pan – 26cm x 16cm pan (lined with baking paper). Sprinkle with remaining coconut. Refrigerate for 2 hrs. Slice. Dust with icing sugar.

**No Fuss Blueberry Muffins**

**Ingredients**
- 2 cups SR flour, sifted
- 1/2 cup caster sugar
- 2 eggs
- 1/3 cup vegetable oil
- 1 cup sour cream
- 1 cup fresh or frozen berries

**Method**
Preheat oven to 180 deg Celsius. Combine flour, sugar, eggs, oil and sour cream in a bowl and mix well. Sprinkle mixture with blueberries and spoon into muffin tins. Bake for 25-30 mins or until cooked through. Makes 6 muffins.

COOKS TIP: Mix ingredients until just combined. If you over mix the batter, muffins will be chewy. If using frozen blueberries, leave them in freezer until ready to use otherwise muffin mixture will be too wet.

**Pear & Raspberry Bread**

**Ingredients**
- 150g soft butter
- 1 tsp baking powder
- 1 cup brown sugar
- 1/3 cup milk
- 2 eggs, lightly beaten
- 2 cups SR flour
- 1 pear, peeled & diced
- 1/3 cup frozen strawberries

**Method**
Preheat oven to 180c, grease & line loaf tin. Cream butter, sugar, add eggs. Stir in sifted dry ingredients & milk. Stir in pear, then gently fold through frozen raspberries. Bake for 1 hour or until cooked through.

No more room for recipes but here are a few more suggestions; (Google for recipes)
- Mango Chutney (you can use tinned fruit)
- Rocky Road (so easy)
- Caramel Slice (chocolate and caramel – yum)
- Choc Chip Cookies (everyone’s favourite)
- Chocolate Brownies (more chocolate – hooray!)
Lemon Butter (microwave)

**Ingredients**
- 180 gm butter (not margarine)
- 2 ½ cups of caster sugar
- 6 eggs
- Juice and finely grated rind of 6 lemons

**Method**
Melt butter in a large heatproof bowl in the microwave. Beat together sugar, eggs, lemon rind and juice. Stir this into the melted butter. Cook on high for about 7 mins, stirring every 30 seconds. Stir quite briskly as it thickens. Pour into warmed jars, seal and refrigerate.

Makes 2 jars.

Marinated Feta (no cooking)

**Ingredients**
- 375g feta cheese
- ½ cup (125ml) olive oil
- 3 tbsp (60ml) red wine vinegar
- 1 tsp paprika
- 2 tsp cracked peppercorns
- 3 dried red chillies
- 2 tsp dried oregano
- 2 tsp dried tarragon

**Method**
Dice feta into 1cm cubes. Place in bowl. Whisk together oil, vinegar, paprika, peppercorns, chillies, oregano and tarragon. Toss with cheese. Cover – or place in a large jar – and refrigerate. Leave to marinate for two days, turning cheese occasionally. Bottle and keep refrigerated.

Herb Oil (no cooking)

**Ingredients**
- A few sprigs of your favourite herbs
- 2 cloves of garlic
- 5 peppercorns
- Olive Oil

**Method**
Pour into sterilised bottle.
(You will need to use your own tallish bottle)

Lemon Butter

**Ingredients**
- 4 eggs
- ½ cup sugar
- ½ cup lemon juice
- ½ cup water
- 2 tsp grated lemon rind
- 125g butter

**Method**
Whisk eggs & sugar in the top half of a double saucepan over simmering water; gradually add lemon juice & water. Add lemon rind and small pieces of the butter. Continue whisking and adding butter until mixture thickens and coats the back of a wooden spoon. Pour into hot sterilised jars. Cool slightly then seal.

Semi Dried Tomatoes

**Ingredients**
- 1.5kg tomatoes
- Olive oil
- 4 tsp sugar
- 1 clove garlic, crushed
- Thyme

**Method**
Preheat oven to 120 deg Celsius. Skin the tomatoes (score flesh, cover with boiling water for 1min then remove and place in chilled water for 1min. Remove skin). Remove core and cut each tomato in half, horizontally. Place tomato halves on baking tray lined with baking paper. Drizzle with olive oil, garlic, sugar and thyme. Bake for 3 hours or until tomatoes have reduced to about half their original size. Cool then bottle. Will keep for up to 3 weeks in fridge.

Chilli Oil (no cooking)

**Ingredients**
- Diced or fresh chillies
- Olive Oil

**Method**
Pour into sterilised bottle.
(You will need to use your own tallish bottle)