



# Easter made Easy

2024 Easter Recipe Book





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# Easter Cakes & Cupcakes



# Nest Easter Egg Pull-A-Part Cake



**Makes:**  
8



**Prep time:**  
20 minutes



**Bake time:**  
25 minutes

## Ingredients

### Cake

- 1 pkt Golden Cloud Vanilla Flavoured Cake Mix
- 250ml milk
- 150ml oil
- 2 eggs

### Buttercream frosting

- 500g unsalted butter, softened
- 1 pkt Golden Cloud Vanilla Flavoured Icing Mix, sifted
- 4Tbsp milk
- Pink food colouring
- Blue food colouring
- Green food colouring
- Yellow food colouring

### Decorate

- Sprinkles
- Meringue kisses
- Fondant Flowers
- Bunny Sprinkles

## Method

1. Preheat the oven to 180°C. Grease and line the bottom of a 31 x 28 cm rectangular oven tray.
2. In a large bowl, combine the Golden Cloud Cake Mix, milk, oil, and eggs.
3. Using a hand mixer, beat on a high speed for 2-3 minutes.
4. Pour the batter into the prepared tray and bake for 25 minutes.
5. Allow to cool in the pan for 10 minutes before moving to a baking rack to cool completely.
6. Once the cake has completely cooled, slice into rectangles. Set aside.
7. Beat the butter for 5 minutes. Add in the sifted Golden Cloud Vanilla Flavoured Icing Mix in 2 additions, beating for 5 minutes after each addition.
8. Add in the milk and beat for an additional 2-3 minutes.
9. Divide the icing between 4 bowls and add a different food colouring to each bowl, mix till well combined.
10. Transfer each buttercream to a piping bag fitted with a nozzle.
11. Place an oval bowl or template in the middle of a platter and create an egg around it with the cake and frosting sandwiches.
12. Fill any visible gaps with the buttercream frosting. And use the remaining frosting to decorate the egg.
13. Top the frosted egg cake with sprinkles, meringue kisses, fondant flowers and bunny sprinkles.



# Bunny Cupcakes



**Makes:**  
24



**Prep time:**  
1 hour



**Bake time:**  
20 minutes

## Ingredients

### Vanilla Cupcakes

- 120ml sunflower oil
- 250g white granulated sugar
- 3 extra-large eggs
- 290g Golden Cloud Self-raising Wheat Flour
- 1 tsp salt
- 270ml whole milk
- 1 tsp vanilla extract

### Vanilla Buttercream

- 500g unsalted butter, room temperature
- 600g icing sugar, sifted
- 1 tsp vanilla extract
- 60g desiccated coconut
- 24x white marshmallows
- Pink sugar granules
- Pink sugar pearls

## Method

### Vanilla Cupcakes

1. Preheat the oven to 170°C and line 24 cupcake liners into two 12-hole cupcake pans.
2. Add the oil, eggs, and sugar to a bowl of a stand mixer fitted with a whisk attachment. Beat on medium-high speed until light and fluffy, about 4 minutes.
3. Sift together the salt and Golden Cloud self-raising wheat flour, then add the flour mixture to the egg and sugar mixture.
4. Beat at low speed until just combined.
5. Mix the milk and vanilla extract in a jug, and slowly pour this into the cupcake batter with the mixer's motor running at low speed. Scrape down the sides of the bowl and mix again, making sure it is lump-free and well mixed.
6. Pour the cupcake batter into the cupcake liners using a jug or ice cream scoop, filling each case two-thirds of the way up.
7. Bake in a preheated oven for 15 to 20 minutes or until a cake tester inserted into the centre of the cupcake comes out clean. Allow the cupcakes to cool in their tins for 5 minutes, then to cool completely on a cooling rack.



# Strawberry Sheet Cake



**Makes:**  
20 slices



**Prep time:**  
1 hour



**Bake time:**  
45 minutes

## Ingredients

### Strawberry Cake

- 160ml sunflower oil
- 330g white granulated sugar
- 4 extra-large eggs
- 390g Golden Cloud Self-raising Wheat Flour
- 1 ½ tsp salt
- 5g freeze dried strawberries
- 3600ml whole milk
- 2 tsp vanilla extract

### Strawberry Puree

- 200g strawberries, chopped
- 30g castor sugar
- 1 tbsp lemon juice

### Strawberry Buttercream

- 500g unsalted butter, room temperature
- 600g icing sugar, sifted
- 1 tsp vanilla extract
- 1/3 cup strawberry puree, from above
- Fresh strawberries, for decorating

## Method

### Strawberry Cake

1. Preheat the oven to 180°C and line a rectangular cake pan (35 x 28x 7 cm) with oil and baking paper.
2. Add the oil, eggs, and sugar to a bowl of a stand mixer fitted with a whisk attachment. Beat on medium-high speed until light and fluffy, about 4 minutes.
3. Sift together the salt and Golden Cloud self-raising wheat flour, then add the flour mixture to the egg and sugar mixture.
4. Beat at low speed until just combined.
5. Mix the milk and vanilla extract in a jug, and slowly pour this into the cupcake batter with the mixer's motor running at low speed. Scrape down the sides of the bowl and mix again, making sure it is lump-free and well mixed.
6. Use a fine grater to grate the freeze dried strawberries into the cake batter and fold this through the batter using a rubber spatula.
7. Pour the cake batter into the prepared cake tin and bake in a preheated oven for 40 to 45 minutes or until a cake tester inserted into the centre of the cake comes out clean.
8. Remove the cake from the oven and allow it to cool in its tin for 30 minutes before turning it onto a wire rack to cool completely. Once cooled, place the cake onto a serving plate.

### Strawberry Puree

1. To make the strawberry puree, wash and slice the strawberries and add them to a medium sized saucepan set over medium heat with the castor sugar and lemon juice.
2. Allow the strawberries to soften and for the puree to thicken as the moisture evaporates, stir occasionally.



# Fudgy Chocolate Cake



## Ingredients

- 1 and 1/2 cups Golden Cloud All-purpose Flour
- 1 1/2 cup granulated sugar
- 1/2 cup unsweetened cocoa powder
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 cup buttermilk
- 1/2 cup vegetable oil
- 2 large eggs
- 2 tsp vanilla extract
- 1 cup chocolate pieces
- 125g speckled eggs



## Method

1. Preheat your oven to 350°F (175°C) and grease a rectangular cake pan (approx. 9 x 13 inches).
2. Melt 80g dark chocolate and 65g unsalted butter together. Mix until smooth.
3. In a large bowl, sift together 1 and 1/2 cups flour, 1 cup sugar, 1/2 cup cocoa powder, 1 tsp baking powder, 1/2 tsp baking soda, and 1/4 tsp salt.
4. Add 3 tbsp vegetable oil, 2 tsp vanilla extract, 2 large eggs, and the melted chocolate-butter mixture to the dry ingredients. Mix until smooth.
5. Gradually add 1 cup buttermilk, mixing continuously.
6. Fold in 1 cup chocolate pieces.
7. Pour the batter into the prepared cake pan and smooth the top.
8. Bake for approximately 25–30 minutes or until a toothpick inserted into the center comes out moist but clean. Begin checking at 20 minutes.
9. Allow the cake to cool in the pan before transferring it to a cooling rack.
10. Prepare a simple ganache by heating 3/4 cup heavy cream until it simmers. Pour it over 160g chocolate chips (use half milk and half dark), mix until smooth, and frost the cooled cake. Top with speckled eggs.



# Lemon Drizzle Loaf



**Serves:**  
10



**Prep time:**  
15 minutes



**Bake time:**  
45 minutes

## Ingredients

### Loaf

- 225g soft unsalted butter
- 225g castor sugar
- 4 eggs
- 225g Golden Cloud Self-Raising Flour
- 1 lemon, zested

### Lemon drizzle

- 1½ lemons, juiced
- 85g castor sugar

## Method

1. Heat the oven to 180°C and line an 8 x 21 cm loaf tin with baking paper.
2. Cream the butter and castor sugar, then add the eggs slowly and combine thoroughly.
3. Sift in the Golden Cloud Self-Raising Flour, then add the lemon zest and mix until well combined.
4. Spoon the mixture into your prepared loaf tin and level the top with a spoon.
5. Bake for 45-50 mins / until a toothpick is inserted into the centre of the cake & it comes out clean.
6. While the cake is cooling, mix together lemon juice and castor sugar to make the drizzle.
7. Prick the warm cake all over with a skewer or fork, then pour over the drizzle.
8. Allow the cake to cool in the tin before serving.





# Banana Bundt Cake



**Serves:**  
10



**Prep time:**  
15 minutes



**Bake time:**  
60 minutes

## Ingredients

### Banana Bundt Cake

- 1 packet Golden Cloud Banana Flavoured Muffin and Loaf Mix
- 1 tsp ground cinnamon
- 2 eggs
- 100ml oil
- 250ml sour cream

### Brown sugar glaze

- 200g salted butter
- 200g brown sugar
- 300ml whipping cream

## Method

### Banana Bundt

1. Preheat the oven to 160°C.
2. In a large bowl, combine the Golden Cloud Banana Flavoured Muffin and Loaf Mix with the ground cinnamon. Set aside.
3. In a separate bowl whisk together the eggs, oil and sour cream.
4. Pour the wet ingredients into the dry ingredients and mix just till the batter comes together.
5. Prepare the Bundt pan with Spray and Cook.
6. Pour the batter into the prepared pan and using a spatula, nudge the batter into the pan indents.
7. Bake for 60 minutes.
8. Allow to cool completely in the pan before moving to a baking rack.

### Brown sugar glaze

1. Place a saucepan on medium heat and add in the butter.
2. Once the butter has melted, add in the sugar and mix till well combined.
3. Pour in the whipping cream and mix till smooth and glossy.
4. Allow the glaze to reach a boil before removing it from the heat.
5. Allow to cool completely before using.
6. Drizzle the glaze over the cooled Bundt and sprinkle with toasted pecan nuts.

# Lemon Semolina Syrup Cake



## Ingredients

- 1 cup Golden Cloud Semolina
- 1 cup all-purpose flour
- 1 cup granulated sugar
- 1 cup unsalted butter, softened
- 4 eggs
- 1 cup plain yogurt
- 1 tsp baking powder
- 1/2 tsp baking soda
- Zest of 2 lemons
- 1/4 cup lemon juice

### Lemon Syrup

- 1/2 cup fresh lemon juice
- 1/2 cup granulated sugar



## Method

1. Preheat your oven to 350°F (175°C) and grease a cake pan.
2. In a bowl, mix together semolina, all-purpose flour, baking powder, and baking soda.
3. In a separate large bowl, cream together softened butter and sugar until light and fluffy.
4. Add eggs one at a time, beating well after each addition.
5. Mix in the lemon zest and lemon juice.
6. Gradually add the dry ingredients to the wet ingredients, alternating with yogurt. Mix until well combined.
7. Pour the batter into the prepared cake pan and smooth the top.
8. Bake for 35-40 minutes or until a toothpick inserted into the center comes out clean.
9. While the cake is baking, prepare the lemon syrup by heating lemon juice and sugar in a saucepan over medium heat until the sugar dissolves.
10. Once the cake is out of the oven, pierce it with a toothpick or fork and pour the lemon syrup evenly over the hot cake.
11. Allow the cake to cool completely before serving.

# Easter Hot Cross Buns & Pancakes





# Traditional Hot Cross Buns



**Makes:**  
12



**Prep time:**  
1st proof: 90 min  
2nd proof: 90 min



**Bake time:**  
25 minutes

## Ingredients

### Bun

- 450g Golden Cloud Cake Flour
- 60g light brown sugar
- 60g sugar
- 1 packet yeast
- 1 tsp salt
- 1 tsp cinnamon
- 250ml milk
- 90g butter, unsalted
- 1 tsp vanilla extract
- 150g dried fruit mix

### Brushing

- 1 tbsp milk

### Cross

- 50g Golden Cloud Cake Flour
- 60ml milk

### Apricot glaze

- 30g apricot jam
- 1 tbsp boiling water

## Method

1. In a large bowl, sift in the flour, sugar, yeast, salt and cinnamon.
2. Whisk till well combined.
3. Combine the milk, butter and vanilla extract in a microwave-friendly bowl and heat in bursts of 20 seconds until the butter has completely melted.
4. Add the milk mixture to the dry ingredients, knead using the dough attachment.
5. Add in the egg and raisins & mix till well combined.
6. Work the dough until it is sticky but not stuck to your fingers.
7. Turn the dough out onto a floured surface and knead for a few minutes.
8. Place the dough in an oiled bowl and cover with a damp tea towel. Allow to proof in a warm corner for 90 minutes.
9. Turn the dough out onto a floured surface and divide into 12 equal balls.
10. Place the dough ball on a lined baking sheet or in a greased casserole.
11. Cover with a damp tea towel and allow to proof in a warm corner for 90 minutes.
12. Preheat the oven to 170°C.
13. Brush the bun with milk.
14. For the cross, combine the milk and flour and mix till smooth. Transfer to a piping bag and pipe on the cross.
15. Bake the buns for 25 minutes
16. Prepare the glaze by mixing the boiling water with the apricot jam. Mix till well combined and pass through a sieve to ensure it's lump free.
17. Brush the buns with glaze as soon as they're out of the oven.



# Hot Cross Bun Loaf



**Serves:**  
4-5



**Prep time:** 20mins  
1st proof: 90 mins  
2nd proof: x90 mins



**Bake time:**  
50 minutes

## Ingredients

### Bun

- 450g Golden Cloud Cake Flour
- 60g light brown sugar
- 60g sugar
- 1 packet yeast
- 1 tsp salt
- 1 tsp cinnamon
- 250ml milk
- 90g butter, unsalted
- 1 tsp vanilla extract
- 150g dried fruit mix

### Brushing

- 1 tbsp milk

### Cross

- 50g Golden Cloud Cake Flour
- 60ml milk

### Apricot glaze

- 30g apricot jam
- 1 tbsp boiling water

## Method

1. In a large bowl, sift in the flour, sugar, yeast, salt and cinnamon.
2. Whisk till well combined.
3. Combine the milk, butter and vanilla extract in a microwave-friendly bowl and heat in bursts of 20 seconds until the butter has completely melted.
4. Add the milk mixture to the dry ingredients, and knead using the dough attachment.
5. Add in the egg and raisins and mix till well combined.
6. Work the dough until it is sticky but not stuck to your fingers.
7. Turn the dough out onto a floured surface and knead for a few minutes.
8. Place the dough in an oiled bowl and cover it with a damp tea towel. Allow to proof in a warm corner for 90 minutes.
9. Turn the dough out onto a floured surface and divide it into 8 equal balls.
10. Shape the balls into a cylinder-like shape and place them in a greased loaf pan.
11. Cover with a damp tea towel and allow to proof in a warm corner for 90 minutes.
12. Preheat the oven to 170°C.
13. Brush the top with milk.
14. For the cross, combine the milk and flour and mix till smooth. Transfer to a piping bag and pipe on the cross.
15. Bake the buns for 55 minutes, covering them with foil for the later 30 minutes to avoid over-browning.
16. Prepare the glaze by mixing the boiling water with the apricot jam. Mix till well combined and pass through a sieve to ensure it's lump free.
17. Brush the loaf with glaze as soon as it's out of the oven.



# Easter Morning Rainbow Pancakes



## Ingredients

- 500g Golden Cloud Flapjack/Pancake Mix
- 2 large eggs
- 30ml cooking oil
- 1L water or 1L milk
- Cooking oil or Spray & Cook for cooking
- Food colouring (3 - 4 colours)
- Whipped cream
- Sprinkles



## Method

1. Place Golden Cloud Pancake Mix in a mixing bowl.
2. Whisk oil, water/milk, and eggs in a separate bowl.
3. Add liquid mixture to premix and stir with a whisk until the batter is smooth with no lumps. The batter should be thin enough and runny.
4. Distribute equal parts of your pancake mix into smaller bowls.
5. Add food colouring to each smaller bowl and mix thoroughly.
6. Lightly grease and heat the frying pan.
7. Pour pancake batter into the pan so that it thinly covers the pan surface.
8. Cook the pancakes until the edges come away from the side of the pan and the underneath is light or golden brown.
9. Turn the pancake over and cook the other side.
10. Remove from the pan.
11. Stack your pancakes, alternating colours and adding a layer of whipped cream in between each layer.
12. Top off your stack with some sprinkles.



# Dessert Easter Bunny Pizza



**Makes:**  
4



**Prep time:**  
20 minutes  
proof: 60 min



**Bake time:**  
15 minutes

## Ingredients

### Base

- 1 tbsp sugar ipkt (10g) Instant Yeast
- 300ml warm water
- 450g Golden Cloud self-raising flour
- 60ml olive oil
- 1 tsp salt

### Marshmallow Fluff

- 240g castor sugar
- 75ml water
- 90g egg whites (roughly 4 large egg whites)
- 1 tsp vanilla extract
- 1/4tsp salt
- Thermometer

### Topping

- Chocolate Spread
- Beacon Heavenly Milk Chocolate
- Sprinkles
- Beacon Jelly Tots

## Method

1. in a large bowl, add in the yeast, sugar and water. Whisk till well combined.
2. Add in the flour, salt and olive oil and knead using the dough attachment.
3. Work the dough until it is sticky but does not get stuck to your fingers.
4. Turn the dough out onto a floured surface and knead for a few minutes.
5. Place the dough in an oiled bowl and cover with a damp tea towel. Allow to proof in a warm corner for 60 minutes.
6. Turn the dough out onto a floured surface and divide into 4 equal balls.
7. Place the dough ball on floured baking paper and roll it out.
8. Using a pot lid, cut out the pizza shape and using a slightly smaller pot lid as a guide, roll the dough edges in to create a lib.
9. Transfer the pizza (face) base to a lined baking sheet.
10. Using the dough edgings, roll out another circle and using a pot lid, cut out the ears
11. Attach the ears to the face
12. Preheat the oven to 170/C
13. Bake for 15 minutes.
14. Allow to cool for 5 minutes before topping with chocolate spread



# Dessert Easter Bunny Pizza



**Serves:**  
4



**Prep time:**  
20 minutes  
proof: 60 mins



**Bake time:**  
15 minutes

## Ingredients

### Base

- 1 tbsp sugar ipkt (10g) Instant Yeast
- 300ml warm water
- 450g Golden Cloud self-raising flour
- 60ml olive oil
- 1 tsp salt

### Marshmallow Fluff

- 240g castor sugar
- 75ml water
- 90g egg whites (roughly 4 large egg whites)
- 1 tsp vanilla extract
- 1/4tsp salt
- Thermometer

### Topping

- Chocolate Spread
- Beacon Heavenly Milk Chocolate
- Sprinkles
- Beacon Jelly Tots

## Method Cont

15. Bake the buns for 55 minutes, covering them with foil for the later 30 minutes to avoid over-browning.
16. Prepare the glaze by mixing the boiling water with the apricot jam. Mix till well combined and pass through a sieve to ensure it's lump free.
17. Brush the loaf with glaze as soon as it's out of the oven.
16. As soon as the syrup reaches 110/C, start whipping your egg whites on a medium speed.
17. Once the temp hits 118°C, take the syrup off the heat and add to the whipping egg whites in a gentle stream.
18. Increase the mixer speed and whip until the mixer bowl is cool to the touch. About 10 minutes.
19. Add in the salt and vanilla extract and beat on high for a further 30 seconds.
20. Transfer the fluff to a piping bag fitted with a nozzle and pipe a layer over the chocolate spread.
21. Finish off with chocolate gratings, sprinkles, and a jelly tot face.
22. Slice and enjoy!

Enjoy!



# Easter Puddings & Trifles





# Traditional Malva Pudding



## Ingredients

### Pudding

- 4 eggs
- 440g castor sugar
- 2 tbsp apricot jam
- 350g Golden Cloud Cake Flour
- ½ tsp salt
- 60g unsalted butter, melted
- 230ml milk
- 1 tsp bicarbonate of soda
- 1 tbsp vinegar

### Syrup

- 250g unsalted butter
- 100g sugar
- 500ml whipping cream
- Custard to serve

## Method

1. Preheat the oven to 180°C.
2. Lightly grease a large casserole with butter or Bake and Spray.
3. Combine the eggs and sugar together and beat until pale and fluffy.
4. Add in the apricot jam and mix till well combined.
5. Sift in the flour and salt, and mix well.
6. Combine the melted butter and milk together before adding them to the batter. Mix till well combined (1-2 minutes).
7. Add the vinegar to the bicarbonate of soda. This fizzes up quite quickly, so act fast and add to the batter.
8. One final mix for about 30 seconds.
9. Pour the batter into the prepared dish and bake for 40 minutes.
10. 10 minutes before the pudding is done, prepare the syrup.
11. In a saucepan combine the butter, sugar and whipping cream together.
12. Place the saucepan on medium heat. Once the butter has melted, stir until well combined and remove from heat.
13. Remove the pudding from the oven and while hot, use a spatula and go around the edges of the dish to loosen the pudding from the sides so that the syrup will be easily absorbed.
14. Using a skewer, make a few holes in the pudding for the syrup.
15. Pour the syrup while hot over the pudding so that it will be easily absorbed.
16. Allow to rest for 10-15 minutes to soak up the syrup before serving.
17. Enjoy with a side of custard.



# Easter Trifle



**Serves:**  
8-10



**Prep time:**  
10 minutes



**Bake time:**  
50 minutes



**Setting:**  
4 hours

## Ingredients

### Trifle sponge

- 6 eggs
- 270g sugar
- 300g Golden Cloud Cake Flour
- 1 tsp baking powder
- ½ tsp salt
- 90g unsalted butter
- 300ml milk
- 1 tsp vanilla extract

### Trifle

- 2 packet strawberry jelly
- 1 packet Beacon Jelly Tots Craziberries
- 1L Parmalat custard
- 10 Beacon Marshmallow Eggs, cut in half
- 500ml whipped cream
- ½ slab Beacon Heavenly Milk Chocolate
- 1 packet Beacon Jelly Tots

## Method

### Trifle sponge

1. Preheat the oven to 175°C. And prepare a loaf tin with baking spray.
2. In a large bowl, beat the eggs with the sugar till pale, light and fluffy.
3. Sift in the flour, baking powder and salt and stir with a spatula until well combined. Set aside.
4. Place a saucepan on medium heat and add the butter, milk and vanilla extract.
5. As soon as the butter has completely melted, stir well and remove from heat. Allow cooling for 3-4 minutes.
6. Transfer 1/3 of the batter into another bowl.
7. Add the hot milk mixture to 1/3 of the batter and mix till well combined.
8. Pour the mixture into the remaining 2/3 batter and gently fold in.
9. Pour the batter into the prepared loaf tin and bake for 50 minutes.
10. Allow cooling in the tin for 10 minutes before removing.
11. Once cooled cut into cubes and set aside

### Trifle

1. To a large bowl or trifle bowl, add a layer of the Jelly Tots Craziberries.
2. Mix the jelly according to the packet instructions and pour over the Jelly Tots Craziberries. Allow to chill in the fridge for a minimum of 2 hours.
3. Pour in the custard and allow to firm up in the fridge for 1 hour.
4. Add a layer of marshmallow eggs, followed by a layer of trifle sponge cubes.
5. Whip the cream till thick and fluffy and spoon onto the trifle. Use an offset spatula to smooth out the top.
6. Grate the milk chocolate over the top and add a few Jelly Tots.
7. Allow to chill in the fridge for a minimum of 1 hour before serving.



# Milktart Malva Pudding



## Ingredients

### Malva Pudding

- 200g white granulated sugar
- 2 extra-large eggs
- 1 tsp vanilla extract
- 3 tbsp white vinegar
- 2 tbsp apricot jam
- 240g Golden Cloud Self-raising Flour
- ½ tsp salt
- 480ml milk
- 2 tsp bicarbonate of soda

### Malva Pudding Sauce

- 120g unsalted butter
- 100g white granulated sugar
- 120ml boiling water
- 200ml evaporated milk

### Milktart

- 900 ml full cream milk
- 385g condensed milk
- 1 stick cinnamon
- 3 extra-large egg yolks
- 4 tbsp corn flour
- 2 tbsp butter
- cinnamon for dusting



## Method

### Malva Pudding

1. Preheat the oven to 180°C and butter an oven-proof dish.
2. Add the eggs and the sugar to a bowl of an electric mixer fitted with a whisk attachment. Beat at medium-high speed until the mixture is pale and airy.
3. Add the apricot jam, vanilla, salt, and vinegar to the egg and sugar mixture and beat until well combined.
4. Sift together the flour and salt and slowly add this to the egg mixture with the mixer running at low speed. Scrape down the sides of the bowl to ensure that there are no lumps and mix again.
5. Mix the milk and the bicarbonate of soda together in a jug. Slowly pour this into the batter with the mixer running. Mix until the batter is smooth and lump-free.
6. Pour the batter into the prepared baking dish and bake in a preheated oven for about 45 minutes or until a skewer inserted into the centre of the pudding comes out clean, and the pudding is golden brown.
7. To make the sauce, combine the water, sugar, evaporated milk, and butter in a small saucepan set over medium heat.
8. Allow the sugar and butter to melt, once melted pour this slowly over the pudding as soon as it comes out of the oven.
9. Set the pudding aside to cool to room temperature.

### Milktart

1. Add the condensed milk, milk and cinnamon stick to a medium saucepan set over medium heat. Heat until almost boiling.
2. Meanwhile, add the egg yolks and the corn flour to a bowl of an electric mixer fitted with a whisk attachment. Beat until just combined.
3. In a steady stream add the hot milk mixture to the egg mixture while whisking, do this slowly to temper the eggs. Continue until all of the milk has been added. Transfer the mixture to a clean saucepan set over medium heat.
4. Whisk continuously until the custard thickens, once thick remove from the heat and whisk in the butter.
5. Pour the custard over the cooled malva pudding, and smooth it out with the a spatula. Cover the top of the dish with plastic wrap and press it down gently so that it is in contact with the custard. Place the milktart malva into the fridge to set for about 6 hours.
6. Once set, dust the top of the pudding with ground cinnamon, slice, and enjoy!



# Chocolate & Cherry Trifle



## Ingredients

- 1 box Golden Cloud Chocolate Cake Mix
- 3 extra-large eggs
- 250ml milk
- 100ml sunflower oil
- 500ml whipping cream
- 2 tbsp icing sugar
- 500g strawberries, halved
- 350g cherries, pitted and halved
- 425g tin black pitted cherries in syrup
- 180g dark chocolate, chopped
- 750g vanilla custard, room temperature
- Whole cherries and grated chocolate to decorate



## Method

1. Preheat the oven to 180°C and oil and line 2 x 15cm round cake tins with sunflower oil and parchment paper. In a mixing bowl, whisk together the eggs, milk, and sunflower oil.
2. In a bowl of a stand mixer fitted with a whisk attachment add the contents of the Golden Cloud chocolate cake mix.
3. Add the whisked wet ingredients to the dry ingredients and mix at medium high speed for about 3 minutes, scrape down the sides and bottom of the bowl with a spatula and mix again.
4. Pour the cake batter into the prepared tins and bake for 35 minutes or until a skewer inserted into the centre of the cake comes out clean.
5. Allow the cakes to cool in their tins for about 30 minutes before turning them onto a wire rack to cool completely.
6. Once cooled, use a bread knife or cake leveler to divide each cake into two layers. You should have 4 cake layers. Set aside.
7. To make the chocolate custard, gently melt the chocolate in a heatproof bowl in the microwave at increments or 30 seconds, stirring often. Once melted add this to the custard and stir to combine. Set aside.
8. To make the whipped cream, add the cream and icing sugar to a bowl of a stand mixer fitted with a whisk attachment, beat until soft peaks form. Set aside.
9. Strain the syrup cherries, and reserve the liquid.
10. Assemble the trifle by placing one layer of cake into a trifle bowl, use a pastry brush to soak the cake in the syrup from the cherries, add a layer of berries and arrange some of the berries against the sides of the bowl. Spoon in a layer of chocolate custard and smooth this over with the back of a spoon. Add a layer of cream and a layer of the syrup cherries. Continue layering the trifle in this way until you have used up all of the ingredients.
11. Make sure you end with the remaining cream and top the trifle off with grated chocolate and whole fresh cherries, serve and enjoy!



# Carrot Cake Trifle



**Serves:**  
15



**Prep time:**  
1 hour



**Bake time:**  
45 minutes

## Ingredients

### Carrot Cake

- 500g Golden Cloud Carrot Cake Mix
- 150ml sunflower oil
- 250ml water
- 3 extra-large eggs
- 80g pecans, chopped

### Cream Cheese Frosting Cream

- 200g Golden Cloud Icing sachet
- 80g full fat cream cheese, room temperature
- 65g unsalted butter, room temperature
- 15ml whole milk
- 125ml whipping cream, cold

### Decoration

- 2 medium pineapples
- 500ml custard
- 80g pecans

## Method

### Carrot Cake

1. Preheat the oven to 180°C and line a rectangular cake pan (35x28x7cm) with oil and baking paper.
2. Add the oil, water, and eggs to a bowl of a stand mixer fitted with a whisk attachment, beat until combined.
3. Add the Golden Cloud carrot cake mix to the egg and oil mixture and beat at a low speed until combined, then increase the speed of the mixer to medium and beat for about 2 minutes.
4. Add the chopped pecans and stir through using a rubber spatula.
5. Pour the cake batter into the prepared cake tin and bake in a preheated oven for 40 to 45 minutes or until a cake tester inserted into the centre of the cake comes out clean.
6. Remove the cake from the oven and allow it to cool in its tin for 30 minutes before turning it onto a wire rack to cool completely. Once cooled, slice the cake into squares of about 7cm.

### Cream Cheese Frosting Cream

1. Add the room temperature butter to a bowl of a stand mixer fitted with a whisk attachment and beat at medium-high speed until the butter is light in colour and fluffy.
2. Add the cubed cream cheese and beat again until smooth.
3. Add the sifted icing sugar to the whipped butter and cream cheese mixture and beat again at medium-high speed for about 2 minutes or until light and fluffy.
4. Add the milk and beat again. Transfer the frosting to a large mixing bowl.
5. Add the cold whipping cream to a bowl of a stand mixer fitted with a whisk attachment and beat until medium peaks form. Fold the whipped cream into the cream cheese mixture using a rubber spatula.



# Rainbow Trifle



**Serves:**  
8-10



**Prep time:**  
20 minutes



**Bake time:**  
30 minutes



**Setting:**  
4 hours

## Ingredients

### Trifle sponge

- 1 pkt Golden Cloud Vanilla Flavoured Cake Mix
- 250ml milk
- 150ml oil
- 2 eggs
- Purple food colouring
- Turquoise food colouring

### Panacotta layer

- 50ml milk
- 50g Caster Sugar
- 250ml Whipping Cream
- 1 tsp Vanilla bean paste
- 2 Gelatine sheets or 1 teaspoon Agar Agar
- Green food colouring

### Custard Layer

- 250ml custard

### Whipped Cream

- 500ml whipping cream
- 100g icing sugar
- Pink food colouring

### Topping

- Easter Eggs
- Marshmallows

## Method

### Trifle sponge

1. Preheat the oven to 180°C. Grease and line the bottom of 2 20cm springform pans.
2. In a large bowl, combine the Golden Cloud Cake Mix, milk, oil, and eggs.
3. Using a hand mixer, beat on a high speed for 2-3 minutes.
4. Divide the batter between the 2 bowls, add the purple food coloring to one bowl, and the turquoise to the other. Mix till well combined.
5. Transfer the batter to 2 springform pans.
6. Bake for 30 minutes.
7. Allow the cakes to cool completely in the pans.

### Panna cotta Layer

1. Soak the gelatine sheets in cold water
2. Add the milk, sugar, cream and vanilla paste to a saucepan, place on medium heat and bring to a simmer
3. Take the saucepan off the heat and add the gelatine sheets to it. Whisk until the gelatine sheets are dissolved.
4. Add in the green food colouring and mix till well combined.
5. Pour the panna cotta into a large trifle bowl to create the first layer.
6. Allow to set in the fridge for a minimum of 2 hours before adding the next layer.

### Trifle

1. Pour the custard over the cake layer and allow to firm up in the fridge for 1 hour.
2. Whip the cream, icing sugar and together till thick and fluffy.
3. Spoon the turquoise whipped cream over the cake layer and use an offset spatula to smooth out the top.
4. Top with assorted Beacon Easter Eggs and marshmallows.
5. Allow to chill in the fridge for a minimum of 1 hours before serving.

# Easter Cookies & Brownies







# Double Choc Mini Egg Cookies



**Makes:**  
12



**Prep time:**  
15 minutes +  
4 Hours chilling time



**Bake time:**  
18 minutes

## Ingredients

- 230g unsalted Butter, cubed
- 230g castor sugar
- 1 slab Beacon Heavenly Ivory Cream, chopped
- 1 slab Beacon Heavenly Milk Chocolate, chopped
- 120g Mini Eggs
- 500g Golden Cloud Cake Flour
- 2 tsp baking powder
- ½ tsp salt
- 3 eggs, beaten

## Method

1. Preheat the oven to 170°C. Line a 21x21cm square cake tin with baking paper.
2. In a large bowl, combine the butter and light brown sugar. Microwave in bursts of 20 seconds, until the butter is melted.
3. Whisk until well combined and allow to cool for a few minutes before adding in the eggs.
4. Add the eggs one at a time, whisking well after each addition.
5. Sift in the cocoa powder and add in the vanilla extract.
6. Whisk till smooth and lump free.
7. Fold in the flour with a spatula. Do not over-mix, fold just until there are no visible white bits.
8. Pour the brownie batter into the prepared cake tin and bake for 35 minutes. Don't overbake as you want the centre to be fudgy.
9. Allow to cool completely in the tray before adding the topping.
10. Top with melted Beacon Heavenly Milk Chocolate and Beacon Bunny Chocolate Nibbles.



# Flop Proof Easter Brownies



**Makes:**  
16



**Prep time:**  
10 minutes



**Bake time:**  
35 minutes

## Ingredients

- 375g salted butter
- 375g light brown sugar
- 4 eggs
- 120g cocoa powder
- 1 tsp vanilla extract
- 90g Golden Cloud Self-Raising Flour

### Topping

- Beacon Heavenly Milk Chocolate
- Beacon Bunny Chocolate Nibbles

## Method

1. Preheat the oven to 170°C. Line a 21x21cm square cake tin with baking paper.
2. In a large bowl, combine the butter and light brown sugar. Microwave in bursts of 20 seconds, until the butter, is melted.
3. Whisk until well combined and allow to cool for a few minutes before adding in the eggs.
4. Add the eggs one at a time, whisking well after each addition.
5. Sift in the cocoa powder and add in the vanilla extract.
6. Whisk till smooth and lump free.
7. Fold in the flour with a spatula. Do not over-mix, fold just until there are no visible white bits.
8. Pour the brownie batter into the prepared cake tin and bake for 35 minutes. Don't overbake as you want the centre to be fudgy.
9. Allow to cool completely in the tray before adding the topping.
10. Top with melted Beacon Heavenly Milk Chocolate and Beacon Bunny Chocolate Nibbles.



# Easter Smashbox



**Makes:**  
2



**Prep time:**  
5 minutes



**Setting time:**  
20 minutes

## Ingredients

- 4 slabs Beacan Heavenly Ivory Cream
- Candy Eyes
- Jelly Tots
- Double Choc Mini Egg Cookies

## Method

1. In a microwave-friendly bowl, heat the chocolate for 30 seconds.
2. Stir and heat for a further 20 seconds.
3. Repeat the process until there are no large bits of chocolate.
4. Mix the melted chocolate gently till smooth. Do not mix vigorously as the chocolate will start to cool.
5. Pour the chocolate into the mould and allow to set for 20 minutes.
6. Once set, remove from the mould and gently place on the candy eyes and jelly tot nose.
7. Fill one half with candy and Double Choc mini egg cookies.
8. To seal the 2 halves together, place a plate in the microwave for 30 seconds. Place one half on the plate to slightly melt the chocolate edge. This will act as the glue to seal the 2 halves together.



# Custard Cookie Sandwiches



**Makes:**  
2



**Prep time:**  
5 minutes



**Setting time:**  
20 minutes

## Ingredients

### Custard biscuits

- 170g salted butter
- 200g sugar
- 2 eggs
- 30ml custard
- 1 tsp vanilla extract
- 470g Golden Cloud Cake Flour
- 40g Maizena
- ¼ tsp salt

### White chocolate ganache

- 300g white chocolate
- 70ml whipping cream
- 30ml custard

## Method

### Custard biscuits

1. Cream the butter and sugar together for a minimum of 5 minutes.
2. Add in the eggs, 1 at a time. Beating well after each addition.
3. Pour in the custard and vanilla extract, and mix till well combined.
4. Sift in the flour, Maizena and salt. Mix the dough only to the point where there are no more visible white bits, then use a spatula to bring the dough together to create a ball.
5. Transfer the ball to a Ziplock bag and slightly roll it out. Place the dough in the fridge to chill until it firms up.
6. Preheat the oven to 170°C and line a baking sheet with a perforated baking mat.
7. On a floured surface, roll the dough out to 8mm in thickness. Using a floured cookie cutter, cut out the cookies and transfer them to the lined baking sheet.
8. Bake for 12 minutes.
9. Allow to cool on the sheet for 15 minutes before moving the cookies to a baking rack to cool completely.

### White chocolate ganache

1. Combine the white chocolate, cream, and custard in a microwaveable bowl.
2. Melt in the microwave for 1 minute. Mix well and heat for a further 30 seconds.
3. If the ganache still has large pieces of unmelted chocolate, heat for an additional 30 seconds. Heat in bursts of 30 seconds until you have a smooth mixture.
4. Chill the ganache in the fridge for 20 minutes.
5. Using a hand mixer or whisk, whip the chilled ganache for 3-4 minutes.
6. Transfer the whipped ganache to a piping bag fitted with your preferred nozzle.
7. Pipe a bit of the ganache onto the back of one of the biscuits and place another biscuit on top of the piped ganache to create a sandwich.



# Easter Bunny Cookies



**Serves:**  
20



**Prep time:**  
15 minutes



**Bake time:**  
12 minutes



**Chill time:**  
25 minutes

## Ingredients

### Cookies

- 200g salted butter
- 200g sugar
- 2 eggs
- 1tsp vanilla extract
- 470g Golden Cloud Cake Flour
- 40g Cornflour
- 1/4tsp salt

### Vanilla Buttercream

- 250g unsalted butter - softened
- 125g icing sugar - Sifted
- 1Tbsp milk
- 1tsp candy floss flavouring

### Decorate

- Sprinkles
- Beacon mmmMallows

## Method

1. Cream the butter sugar together for a minimum of 5 minutes.
2. Add in the eggs, 1 at a time. Beating well after each addition.
3. Pour in the vanilla extract.
4. Sift in the cake flour, cornflour and salt.
5. Mix the dough only to the point where there are no more visible white bits, then use a spatula to bring the dough together to create a ball.
6. Transfer the ball to a Ziplock bag and slightly roll it out.
7. Place the dough in the fridge to chill until it firms up.
8. Preheat the oven to 175°C and line a baking sheet with a perforated baking mat or baking paper.
9. On a floured surface, roll the dough out to 8mm in thickness.
10. Using a floured egg-shaped cookie cutter, cut out the cookies and transfer to the lined baking sheet.
11. Bake for 12 minutes!
12. Allow to cool on the sheet for 15 minutes before moving the cookies to a baking rack to cool completely.



# Easter Bunny Cookies



**Serves:**  
20



**Prep time:**  
15 minutes



**Bake time:**  
12 minutes



**Chill time:**  
25 minutes

## Ingredients

### Cookies

- 200g salted butter
- 200g sugar
- 2 eggs
- 1tsp vanilla extract
- 470g Golden Cloud Cake Flour
- 40g Cornflour
- 1/4tsp salt

### Vanilla Buttercream

- 250g unsalted butter - softened
- 125g icing sugar - Sifted
- 1Tbsp milk
- 1tsp candy floss flavouring

### Decorate

- Sprinkles
- Beacon mmmMallows

## Method Cont.

### Candyfloss Buttercream

13. Beat the butter for 5 minutes on medium to high speed. The colour of the butter will lighten significantly, and texture will be almost fluffy.
14. Add in the sifted icing sugar in 2 additions, beating for 5 minutes after each addition.
15. Add the milk and candy floss flavouring.
16. Beat for an additional 2-3 minutes.
17. The result should be white in colour and smooth in texture. No air bubbles.
18. Frost the cookies as desired and top with sprinkles.
19. Slice the Beacon mmmMallows in 4 pieces, lengthwise.
20. Place 2 of the pieces on the cookies to look like bunny ears.

# Easter Savouries



# Quick & Easy Gravy



## Ingredients

- 1 whole roasted chicken
- 1 rosemary sprig
- 1 thyme sprig
- 4 bay leaves
- 1 onion, quartered
- 1 carrot, roughly chopped
- 1 celery stick, roughly chopped
- 750ml Liquid Chicken Stock
- 35g Golden Cloud Cake Flour
- 30g butter
- Salt & pepper to season



**Makes:**  
4-5



**Prep time:**  
5 minutes



**Roast time:**  
18 minutes

## Method

1. Preheat the oven to 175°C.
2. Remove the chicken from the bone and set aside for chicken pot pie or sandwiches.
3. Add the chicken bones and skin to a large roasting pan, add in the herbs, bay leaves, onion, carrot and celery. Roast for 20 minutes.
4. Remove the roasting pan from the oven and add in the stock. Return to the oven and roast for a further 45 minutes.
5. Remove the roasting pan from the oven and sprinkle flour over the top of the tray, roast for a further 15 minutes.
6. Remove the roasting pan from the oven and mix till well combined
7. Push mixture through a fine sieve and transfer the gravy to a small pot.
8. Place the gravy on heat, add in the butter, salt & pepper, mix till well combined and allow to thicken.
9. Once thick and glossy, remove from heat and serve immediately.





# Chicken Pot Pie



**Makes:**  
4-5



**Prep time:**  
15 minutes



**Roast time:**  
40 minutes



**Cooking time:**  
50 minutes

## Ingredients

- 80g salted butter
- 1 onion finely, sliced
- 1/2Tbsp garlic
- 200g diced carrots
- 200g diced celery
- 200g sliced mushroom
- 1tsp dried parsley
- 60g Golden Cloud Cake flour
- 250ml chicken stock
- 250ml fresh cream
- 500g sliced cooked chicken
- 20g peas
- 1tsp salt
- 1tsp ground black pepper
- Ready to Roll Puff Pastry
- 1 egg, beaten

## Method

1. Place a medium sized pot on heat and add in the butter.
2. Once the butter has melted, add in the sliced onions, crushed garlic, carrots and celery, stir well.
3. Allow to fry for 7-10 minutes.
4. Once the onions start to turn golden, add in mushroom and parsley. Mix well, and all to sauté for 5 minutes.
5. Add in the flour and mix well, allow to cook for a few minutes.
6. Pour in the stock, a little at a time, mixing well after each addition. Pour in the cream, mix well and allow to simmer for 10 minutes.
7. Preheat the oven to 175°C.
8. Add in the sliced chicken, peas, salt and pepper.
9. Mix well and allow to simmer for 5 minutes before removing from heat.
10. On a lightly floured surface, roll out the pastry and using a floured cutter, cut out rounds of puff pastry. Place the rounds on the top of the filling and brush with the beaten egg.
11. Place the casserole in the oven, uncovered and allow to bake for 25 minutes or until golden.



# Sweet & Spicy Chicken Wings



**Makes:**  
4-5



**Prep time:**  
15 minutes



**Roast time:**  
40 minutes



**Cooking time:**  
50 minutes

## Ingredients

- 1kg chicken wings, cut, washed and dried
- Marinade
  - 30ml Chilli oil
  - 1Tbsp cayenne pepper
  - 1tsp dried parsley
  - 1tsp dried coriander
  - 2tsp Chilli flakes
  - 1tsp garlic powder
  - 60ml honey
  - 1Tbsp soy sauce
  - 1tsp Golden Cloud cake flour
  - black pepper, ground
  - salt

## Method

1. In a large bowl, combine the marinade ingredients, mix till well combine.
2. Add in the chicken wings and mix till well coated.
3. Cover in cling wrap and allow to marinate for a minimum of 2 hours.
4. Bake in the airfryer at 180°C for 20 minutes, use the excess marinade to baste after 10 minutes.
5. Top with fresh coriander before serving.



# Semolina Crusted Roast Potatoes



**Makes:**  
4-5



**Prep time:**  
15 minutes



**Roast time:**  
50 minutes



**Cooking time:**  
20 minutes

## Ingredients

- 1.5kgs potatoes, peeled and cube
- Salt
- 2Tbsp Golden Cloud Wheat Semolina
- 200g duck fat

## Method

1. Place a large pot on medium to high heat, add in 2l of water and salt, allow to reach a boil.
2. Add in the potatoes and allow to boil for 20 minutes or until soft.
3. Drain the potatoes, and shake them abit to rough up the edges.
4. Preheat the oven to 175°C.
5. Place the duck fat in a large roasting pan and place in the oven.
6. Toss the parboiled potatoes in the semolina and season with salt.
7. Once the duck fat has melted and is almost sizzling, remove the roasting pan from the oven.
8. Place the potatoes into the hot duck fat and using a spoon, coat the potatoes in the hot duck fat.
9. Return the roasting pan to the oven and allow the potatoes to roast for 50 minutes.
10. Check the potatoes every 15 minutes to ensure they're well coated.
11. Roast till the potatoes are crisp and golden on the outside and soft and fluffy on the inside.



# Easter Bunny Bread



**Makes:**  
12 rolls



**Prep time:**  
2hrs 45min



**Cook time:**  
30 minutes

## Ingredients

- 2 ½ tsp dried yeast
- 300ml milk
- 60g unsalted butter
- 2 tbsp granulated white sugar
- 2 extra-large eggs, beaten
- 570g Golden Cloud White Bread Flour
- 2 tsp salt
- 35g sesame seeds

### Egg Glaze

1 extra-large egg

## Method

1. Add 100ml of the milk to a small jug and sprinkle over the yeast, allow this sit for a few minutes before stirring to combine.
2. To a medium saucepan set over medium heat,
3. add the remaining milk, sugar, and butter. Allow the butter to melt and the sugar to dissolve, then remove this from the heat and allow it to cool until just warm.
4. Add the beaten eggs to the butter and milk mixture and stir to combine. Add the flour and salt to a large bowl and use a wooden spoon to mix the two together.
5. Create a well in the centre of the flour mixture, pour in the prepared yeast mixture and then the remaining liquid ingredients.
6. Use a wooden spoon to mix the wet and dry ingredients together, starting in the center of the bowl and gradually moving outward to incorporate more and more of the flour mixture.
7. Once the ingredients come together to form a sticky dough, begin to knead the dough on a lightly floured surface. Do this by hand for about 10 minutes until the dough is soft, shiny, and no longer sticks to your hands.
8. Place the dough into a large buttered mixing bowl and cover it with a tea towel, allow the dough to proof at room temperature for about an hour. Or until it has doubled in size and the dough springs back gradually when lightly pressed.
9. Knock back the dough and then reshape it into a ball, cover it with a tea towel for a further 10 minutes.



# Easter Bunny Bread



**Makes:**  
12 rolls



**Prep time:**  
2hrs 45min



**Cook time:**  
30 minutes

## Ingredients

- 2 ½ tsp dried yeast
- 300ml milk
- 60g unsalted butter
- 2 tbsp granulated white sugar
- 2 extra-large eggs, beaten
- 570g Golden Cloud White Bread Flour
- 2 tsp salt
- 35g sesame seeds

### Egg Glaze

1 extra-large egg

## Method Cont

10. Use a knife or dough scraper to section out the dough into 12 dough balls of about 80g each.
11. Remove about 15g of dough from the 80g ball and roll this into a small round dough ball using the palm of your hand. Roll this in the sesame seeds to coat.
12. Use the palm of your hand to stretch out the remaining 65g of dough into a rope, create a U-shape with this rope and then cross the left side of the rope over the right leaving a circle shaped recess at the bottom of the U-shape. Place the sesame seed covered dough ball into this recess.
13. Arrange the rolls on a baking sheet lined with parchment paper and cover the rolls with a tea towel and allow them to proof for a further 45 minutes.
14. Preheat the oven to 180°C and whisk the egg for the egg wash glaze. Brush each roll with the glaze.

Bake the bread rolls in a preheated oven for 30 minutes or until golden brown. Serve warm and enjoy!



# Cheesy Garlic Pull Apart Bread



## Ingredients

- 1 cup warm milk
- 2 tbsp sugar
- 2 1/4 tsp instant dry yeast
- 4 cups all-purpose flour
- 1 tsp salt
- 1/4 cup unsalted butter, softened
- 1 beaten egg (for egg wash)

### Garlic and Parsley Butter:

- 1/2 cup unsalted butter, softened
- 3 cloves garlic, minced
- 2 tbsp fresh parsley, chopped
- Salt and pepper to taste



## Method

1. Mix warm milk and sugar, then add instant dry yeast.
2. Combine flour, salt, and 1/4 cup softened butter in a large bowl until crumbly.
3. Pour the milk-yeast mixture into the flour mixture. Knead until smooth.
4. Place the dough in an oiled bowl, let it rise for 1-2 hours until doubled.
5. Preheat the oven to 350°F (175°C).
6. Roll out the dough into a rectangle on a floured surface.
7. In a separate bowl, mix 1/2 cup softened butter, minced garlic, chopped parsley, salt, and pepper to create the Garlic and Parsley Butter.
8. Spread the Garlic and Parsley Butter evenly over the rolled-out dough.
9. Cut the dough into squares, stack them on top of each other.
10. Carefully place the stacked squares into a greased loaf pan.
11. Cover with a damp cloth, let it rise for 30-45 minutes.
12. Brush the risen dough with beaten egg.
13. Bake for 25-30 minutes until golden brown and hollow-sounding when tapped.
14. Cool in the tin for 10 minutes, then transfer to a wire rack to cool completely.
15. Pull apart and Enjoy



# Masala Fried Chicken and Roti Roll Starters



## Ingredients

- 1 cup of whole wheat flour
- 3/4 tbsp of salted butter (melted)
- 3/4 tbsp of oil
- Boiling hot water (as needed)
- Pinch of salt (if using unsalted butter)



## Method

1. In a mixing bowl, combine the whole wheat flour and pinch of salt if using unsalted butter.
2. Gradually pour boiling hot water into the flour mixture while stirring with a spoon or spatula. Continue adding water until a soft, pliable dough forms. Be cautious with the hot water to avoid burning yourself.
3. Knead the dough for a few minutes until smooth. If the dough is too dry, add a little more hot water. If it's too sticky, add a bit more flour.
4. Divide the dough into small balls, each weighing around 30g.
5. Heat a pan or tawa over medium heat.
6. Take one dough ball and roll it out into a thin, round roti using a rolling pin. Dust the work surface and rolling pin with flour to prevent sticking.
7. Place the roti on the hot skillet. Cook for about a minute on one side until bubbles start to appear.
8. Flip the roti and cook the other side for another minute or until light golden-brown spots appear.
9. Remove the roti from the pan and place it in a dish towel-lined container to keep warm and soft. Repeat the process with the remaining dough balls.
10. Top with the masala fried chicken, raita and red onion.



# Masala Fried Chicken and Roti Roll Starters



## Ingredients

- 1 cup of whole wheat flour
- 3/4 tbsp of salted butter (melted)
- 3/4 tbsp of oil
- Boiling hot water (as needed)
- Pinch of salt (if using unsalted butter)



## Method Cont

### For Masala Shredded Chicken Thighs:

- 4 boneless, skinless chicken thighs
- 2 tbsp vegetable oil
- 1 tsp ground coriander
- 1 tsp ground cumin
- 1/2 tsp turmeric powder
- Salt and pepper to taste
- Juice of half lemon
- 1 tsp leaf masala
- Fresh coriander, chopped (for garnish)

1. Marinate chicken: Mix lemon juice, masala, ground coriander, ground cumin, turmeric powder, salt, and pepper. Coat chicken thighs and marinate for at least 30 minutes.
2. Cook chicken: Add marinated chicken thighs and cook until browned and cooked through. Shred the chicken using forks.
3. Assemble wraps: Place a cooked roti on a flat surface, spoon shredded masala chicken onto the center, top with red onion, raita and chopped

coriander. Fold sides of the roti over the filling to form a wrap. Secure with a toothpick or lunch wrap.





# Cheesy Garlic Bites



**Makes:**  
35



**Prep time:**  
1st proof: 30 min  
2st proof: 15 min



**Bake time:**  
20 minutes

## Ingredients

- 500g Golden Cloud 3-In-1 Dombolo, Bread & Vetkoek Premix
- 5g Instant Yeast
- 350ml warm water
- 7 mozzarella sticks, cut into bite size

### Brushing

- 1 tbsp milk

### Topping

- 50g melted butter
- 1 tbsp crushed garlic
- 1 tsp parsley

## Method

1. In a large bowl, add in the Golden Cloud 3-In-1 Dombolo, Bread & Vetkoek Premix, yeast and warm water, mix till well combined.
2. Work the dough until it is sticky but does not get stuck to your fingers.
3. Turn the dough out onto a floured surface and knead for a few minutes.
4. Place the dough in an oiled bowl and cover with a damp tea towel. Allow to proof in a warm corner for 30 minutes.
5. Turn the dough out onto a floured surface and divide into 35 equal balls. Stuff each ball with a piece of mozzarella and seal well.
6. Place the dough balls on a lined baking sheet or in a greased casserole.
7. Cover with a damp tea towel and allow to proof in a warm corner for 15 minutes.
8. Preheat the oven to 170°C.
9. Brush the balls with milk.
10. Bake the balls for 20 minutes
11. Prepare the topping, combine the melted butter, crushed garlic and parsley, mix well.
12. Brush the balls with the topping as soon as they're out of the oven.
13. Enjoy!



# Homemade Puff Pastry – Chicken Pinwheels



**Makes:**  
4-5



**Prep time:**  
15 minutes



**Roast time:**  
40 minutes



**Cooking time:**  
50 minutes

## Ingredients

- 200g Butter
- 250g Golden Cloud Cake Wheat Flour
- 100-110ml Cold water
- 1/2 tsp salt

## Method

1. Begin by adding your chilled flour to a bowl.
2. Add in the chilled grated butter. Toss the butter and flour until the butter is coated with flour.
3. Incorporate half of the ice water bringing the mixture together and add the rest of the water to form a dough. Place the pastry back in the bowl cover with a lid or you can wrap the pastry in cling wrap. Chill the dough in the fridge for 30 mins.
4. After 30 minutes, dust your counter with the chilled dough, Roll out the pastry into a rectangle and fold in half. And then fold the dough into thirds like a letter. Wrap and refrigerate for 30 minutes.
5. Repeat the step above after 30 minutes and when you are done, wrap the pastry in cling wrap and freeze the pastry for 30 minutes or until you need to use the dough.
6. Now for the pinwheels, roll out the pastry, into a large rectangle, brush the pastry with egg wash. Spread the chicken and mayo filling evenly. I shredded three chicken breasts with mayo.
7. Top with grated cheese and roll the pastry into a log.
8. Using a sharp knife cut up the roll into thick slices and place on baking paper. Egg wash each slice.
9. Bake for 22-25 mins or until golden ensuring both sides are cooked at 170 degrees Celsius.
10. Arrange the pinwheels on a platter, Top the pinwheels with fresh parsley and enjoy.

# 2 Ingredient Tacos



## Ingredients

- 150g (1 cup) Golden Cloud Cake Wheat flour
- 250g (1 cup) sweet potato, mashed



## Method

### Pinch of salt, optional

1. Add 1 cup of cooked sweet potato, 1 cup of flour and a pinch of salt to a large bowl and roughly mix.
2. Tip the dough onto a clean surface and knead until just combined.
3. Section into 8 equal parts. This will yield 8 medium tacos with a diameter of 15cm
4. Bring a medium saucepan to a medium-high heat.  
Place the rolled dough in a dry pan and cook on each side for 2 mins. Remove, cover with a cloth and set aside.
5. Start filling as desired and enjoy!

### Grass fed Beef Rump:

Coat in vegetable oil, generously season with salt and pepper. Pan sear in a dry but very hot pan/cast iron skillet until a medium-rare doneness has been achieved. Allow to rest before slicing.

### Spicy Green Sauce:

First boil 1-4 Jalapenos (depends on how hot you like it, 4 being VERY HOT) for 10-15 mins. Remove the stems and add to a blender with  $\frac{1}{4}$  white onion, 1 small garlic clove, 1 whole avocado,  $\frac{1}{4}$ - $\frac{1}{2}$  cup water, cup vegetable oil, 1 tsp salt and  $\frac{1}{4}$  tsp msg (optional). Blend until smooth.

### Pineapple Salsa:

Add 1 cup diced pineapple, 1 cup diced baby tomatoes,  $\frac{1}{4}$  cup diced red onion, and  $\frac{1}{4}$  freshly chopped basil together, mix and set aside.

# Margherita Bunny Pizza



**Makes:**  
2 Large pizza



**Prep time:**  
20 minutes  
Proof: 60 minutes



**Bake time:**  
20 minutes

## Ingredients

### Base

- 1 tbsp sugar
- 1 pkt (10g) Instant Yeast
- 300ml warm water
- 450g Golden Cloud self-raising flour
- 60ml olive oil
- 1 tsp salt

### Topping

- Pizza Sauce
- Grated Mozzarella

## Method

1. In a large bowl, add in the yeast, sugar and water. Whisk till well combined.
2. Add in the flour, salt and olive oil and knead using the dough attachment.
3. Work the dough until it is sticky but does not get stuck to your fingers.
4. Turn the dough out onto a floured surface and knead for a few minutes.
5. Place the dough in an oiled bowl and cover with a damp tea towel. Allow to proof in a warm corner for 60 minutes.
6. Turn the dough out onto a floured surface and divide into 2 equal balls.
7. Place the dough ball on floured baking paper and roll it out.
8. Using a 24cm pot lid, cut out the pizza shape and using a slightly smaller pot lid as a guide, roll the dough edges in to create a lip.
9. Transfer the pizza (face) base to a lined baking sheet.
10. Using the dough edgings, roll out another circle and using a pot lid, cut out the ears.
11. Attach the ears to the face.
12. Preheat the oven to 170°C.
13. Top the base with pizza sauce and grated mozzarella.
14. Bake for 15 minutes.
15. Slice and enjoy!

