

RUM CARAMEL ONE PAN FRUIT CAKE



Recipe by Australian Women's Weekly – Photos by John Paul Urizar

SERVES 16

PREP & COOK TIME 4 HOURS (+COOLING TIME)

INGREDIENTS CAKE

- 450g can pineapple rings in syrup
- 1 1/2 cups (330g) caster sugar
- 1/2 cup (125ml) extra smooth rum
- 1 orange, rind finely grated, juiced
- 1 1/2 cups (240g) sultanas
- 1 1/2 cups (225g) golden raisins
- 8 (160g) medjool dates, pitted, chopped finely
- 2 teaspoons finely grated fresh ginger
- 1 teaspoon vanilla extract
- 250g butter, chilled, chopped
- 4 eggs
- 1 1/2 cups (225g) self-raising flour
- 3/4 cup (110g) plain flour
- 1 teaspoon ground cinnamon
- 1 teaspoon mixed spice
- 1/4 teaspoon ground Mountain Pepper

INGREDIENTS TOPPING

- 50g butter
- 1/4 cup (55g) caster sugar
- 1 1/4 cup (100g) flaked almonds, roasted
- 1/2 cup (80g) blanched whole almonds, roasted, halved
- 1/4 cup (30g) slivered pistachios
- 1/4 cup (55g) crystallised ginger, sliced thinly



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DIRECTIONS

- Drain syrup from pineapple into a large saucepan. Add sugar; stir over medium heat until sugar dissolves, then simmer without stirring until a dark golden caramel. Taking care as the mixture will sputter, add combined rum and orange juice. Stir until smooth and combined.
- Finely chop the pineapple, add to the pan with orange rind, dried fruit, dates, ginger and vanilla. Cover pan partially with a lid and cook for 5 minutes to plump fruit. Remove pan from heat, stir in butter until melted then cool for 10 minutes.
- Meanwhile, preheat the oven to 150°C (130°C fan-forced). Grease a deep 22cm round cake pan; line base and side with 3 layers of baking paper, bringing paper 5cm above top of pan.
- Whisk eggs into the butter mixture, one at a time until combined. Sift over remaining dry ingredients, then stir to combine. Pour all but ¼ cup batter into prepared cake pan, smooth surface, then bake for 2½ hours. Remove pan from heat; stir in remaining ingredients; set aside until needed.
- After 2½ hours, remove cake from oven and, working quickly, spoon Topping over cake. Return cake to the oven and bake for a further 30 minutes or until Topping is golden and a skewer inserted into the centre comes out clean.
- Leave the cake to cool completely in pan overnight before using paper to lift out. Transfer to an airtight container and store in the fridge for up to 1 month or freeze for up to 6 months.



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MACADAMIA & LEMON MYRTLE SHORTBREAD



Recipe by Australian Women's Weekly – Photos by John Paul Urizar

MAKES 32

PREP & COOK TIME 1 HOUR + REFRIGERATION & FREEZING TIME)

INGREDIENTS

- 2 cups (300g) plain flour
- 2 tablespoons rice flour
- 1 cup (70g) macadamia halves
- 1 teaspoon sea salt flakes
- 225g unsalted butter, chopped, at room temperature
- ½ cup (110g) golden caster sugar
- 1½ teaspoons ground Lemon Myrtle
- 290g packet white Choc Melts
- 2 tablespoons slivered pistachios
- or dehydrated strawberries, chopped finely



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MACADAMIA & LEMON MYRTLE SHORTBREAD



DIRECTIONS

- Process flours, macadamias and salt until nuts are finely chopped; transfer to a bowl.
- Process butter until smooth. Add sugar and Lemon Myrtle; process, scrapping down the side of the bowl with a spatula until well combined. Add flour mixture, stir with a spatula to bring butter up from base of bowl, then pulse 6-8 times or until mixture starts to form large clumps.
- Turn dough out onto a floured work surface; press together to form a flat square. Roll out dough between two lightly floured pieces of baking paper until an 8mm thick, 16cm x 45cm rectangle. Use a ruler to help straighten sides as you roll to size. Cut rectangle in half widthways, then cut 2.5cm x 8cm rectangles from each half; place on two baking-paper lined oven trays. Freeze for 30 minutes.
- Preheat the oven to 170°C (150°C fan-forced) and line two large oven trays with baking paper.
- Bake shortbread for 20 minutes. Remove from oven. Working quickly, use two rulers or palette knives to straighten the edge of each biscuit. Return to oven; bake a further 5 minutes or until a shortbread can be pushed gently without breaking and are browned lightly. Leave on trays for 5 minutes before transferring to a wire rack to cool completely.
- Melt chocolate in a microwave safe bowl following packet directions. Pour chocolate into a small glass. Holding a shortbread in the centre (this will reduce breakage), dip in chocolate then place on a tray lined with baking paper and scatter with pistachios. Repeat with remaining shortbread, chocolate and nuts; stand until set.



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NATIVE SPICED GINGERBREAD



Recipe by Australian Women's Weekly – Photos by John Paul Urizar

Makes 40. Prep & cook time 1 hour+ Refrigeration & standing time)

This dark gingerbread is a twist on a classic – its colour comes from the addition of cocoa and a surprising spice of native pepperberry, also known as Mountain Pepper.

INGREDIENTS

- 125g unsalted butter, chopped
- ½ cup (110g) firmly packed dark brown sugar
- 1 tablespoon golden syrup
- 12/3 cups (250g) plain flour
- 2 tablespoons cocoa powder
- 1 teaspoon of bicarbonate of soda
- 1 teaspoon ground Mountain Pepper (see tips, opposite)
- 2 teaspoons ground ginger
- 2 teaspoons ground cinnamon
- ¼ teaspoon ground clove
- ½ teaspoon ground nutmeg
- 1 egg

ROYAL ICING

- 1 egg white
- 1 ½ cups (240g) icing sugar
- 1 tablespoon lemon juice
- ½ teaspoon gold lustre dust



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NATIVE SPICED GINGERBREAD



Recipe by Australian Women's Weekly – Photos by John Paul Urizar

METHOD

- Place butter, brown sugar and golden syrup in a medium saucepan; stir over low heat until butter melts and mixture is combined. Remove from heat; cool for 10 minutes.
- Meanwhile, sift dry ingredients into a medium bowl. Add egg to butter mixture; whisk to combine. Pour wet ingredients over dry ingredients and stir to form a soft dough. Wrap in plastic wrap and refrigerate for 1 hour or overnight until firm.
- Bring dough to room temperature. Line two large oven trays with baking paper. Roll out dough on a lightly floured piece of baking paper until 4mm thick. Using a floured 5.5cm round pastry cutter, cut out rounds, re-rolling dough offcuts until all dough is used. Place gingerbread on prepared trays; freeze for 10 minutes.
- Meanwhile, preheat the oven to 180°C (160°C fan-forced). Bake for 12 minutes or until a biscuit can be pushed gently without breaking. Cool on trays.
- ROYAL ICING Whisk egg white in a small bowl with a whisk until frothy, then gradually stir in icing sugar. Add 1-2 teaspoons lemon juice to thin. Place gold lustre dust in a tiny dish and stir in $\frac{1}{2}$ teaspoon lemon juice.
- To decorate gingerbread, top with a teaspoonful of icing, using an offset spatula and rotating the biscuit, push the icing smoothly to the edge, leaving a small border. Tap biscuit gently on a work surface to level icing; set aside until set. Using a small paint brush, dip it in the gold 'paint' and decorate as desired, using our image for inspiration



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WHITE CHRISTMAS



Recipe by Australian Women's Weekly

Photos by John Paul Urizar

MAKES 12 PIECES

INGREDIENTS

- 3 cups (100g) rice bubbles
- 1 cup (80g) desiccated coconut
- ¾ cup (120g) icing sugar, sifted
- 1 cup (100g) milk powder
- ½ cup (65g) dried cranberries
- ¾ cup (150g) whole red glace cherries
- 1 cup (140g) slivered almonds, toasted
- 250g Copha®



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WHITE CHRISTMAS



Recipe by Australian Women's Weekly – Photos by John Paul Urizar

MAKES 12 PIECES

METHOD

- 1 Grease and line a rectangular slice pan (approximately 18cm x 28cm) bringing baking paper 3cm above the pan on the long sides.
- 2 Combine the rice bubbles, coconut, icing sugar, milk powder, cranberries, cherries and almonds in a large bowl.
- 3 Add the Cophatm to a small saucepan and melt slowly over medium heat. Cool slightly then pour onto dry ingredients. Mix well.
- 4 Immediately spoon the mixture into the prepared pan and refrigerate for about 1 hour or until set.
- 5 Cut into 12 pieces, or smaller if placing into gift bags.



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