



CHOCOLATE CHIP COOKIES

Recipes Courtesy of Australian Women's Weekly

INGREDIENTS

- ❖ 80g butter, softened
- ❖ ½ teaspoon vanilla extract
- ❖ ¼ cup (55g) caster sugar
- ❖ ¼ cup (55g) firmly packed brown sugar
- ❖ ½ a beaten egg
- ❖ 110g plain flour
- ❖ ¼ teaspoon bicarbonate of soda
- ❖ 100g dark chocolate (45%), chopped coarsely

FROM THE TEST KITCHEN

There are loads of ways to use the leftover half an egg – try adding to an omelette, meatball mixture or even make spaghetti carbonara for 1!

METHOD

MAKES 5 PREP + COOK TIME 20 MINUTES + FREEZING TIME

- ❖ Preheat the oven to 180°C (160°C fan-forced). Line a large oven tray with baking paper.
- ❖ In a medium bowl, beat the softened butter, vanilla, sugars and egg with a whisk or hand mixer until creamy.
- ❖ Stir in flour and bicarb until smooth and combined. Stir in half the chocolate. Roll the mixture into 5 even-sized balls; place 5cm apart on prepared tray. Freeze for 15 minutes.
- ❖ Bake the chilled cookies for 12 minutes. Carefully push remaining chocolate into the cookies. Return to the oven; bake for a further 3 minutes or until golden and extra chocolate has melted slightly. Cool on tray.
- ❖ Suitable to freeze.



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CLASSIC SCONES

Recipes Courtesy of Australian Women's Weekly

INGREDIENTS

- ❖ 125g self-raising flour
- ❖ 1½ teaspoons caster sugar
- ❖ pinch of salt
- ❖ 15g butter
- ❖ 100ml buttermilk, approximately, plus extra for brushing
- ❖ jam and whipped cream, for serving

FROM THE TEST KITCHEN
Scones are at their most delicious straight from the oven when they are still slightly warm.

If you don't have kitchen scales, 125g of flour is just over $\frac{3}{4}$ cup.

Buttermilk can be replaced with 100ml regular milk plus 1 teaspoon white vinegar or lemon juice.

METHOD

MAKES 4 PREP + COOK TIME 25 MINUTES

- ❖ Preheat the oven to 220°C (200°C fan-forced). Grease a small oven tray.
- ❖ Combine flour, sugar and salt in a small bowl; rub in butter with your fingertips. Make a well in the flour mixture; add buttermilk. Using a butter knife, cut milk through the flour mixture to form a soft, sticky dough; add a little more buttermilk only if needed.
- ❖ Bring dough together on a floured surface until smooth. Using your hands, press dough out until 3cm thick. Cut 5cm rounds from the dough, place side-by-side on the tray. Gently knead scraps of dough together; repeat pressing and cutting to make four scones. Brush tops with a little extra milk.
- ❖ Bake for 20 minutes or until browned and scones sound hollow when tapped firmly on the top with your fingers.
- ❖ Serve with jam and cream.



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ALMOND FRIANDS

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INGREDIENTS

- ❖ 2 egg whites
- ❖ 60g butter, melted
- ❖ 1 teaspoon vanilla extract
- ❖ 1/3 cup (40g) almond meal
- ❖ 1/2 cup (80g) icing sugar, sifted
- ❖ 2 tablespoons plain flour
- ❖ 1 tablespoon flaked almonds

FROM THE TEST KITCHEN

- ❖ Suitable to freeze.
- ❖ Change up the flavours by swapping vanilla extract for 1 teaspoon of finely grated lemon or orange rind for a citrusy tang.
- ❖ Alternatively, use hazelnut meal in place of almond meal and add a teaspoon of freshly ground coffee beans.
- ❖ Embellish the friands by adding berries or finely sliced rhubarb or stone fruit on top Before baking.
- ❖ Gluten-free flour can be used instead of regular plain flour.

METHOD

MAKES 4 PREP + COOK TIME 45 MINUTES

- ❖ 1 Preheat the oven to 200°C (180°C fan-forced). Grease four oval friand pans (1/3 cup, 80ml) line the bases with baking paper. Place tins on a small oven tray.
- ❖ 2 Place egg whites in a small bowl and whisk lightly. Add butter, vanilla, almond meal, icing sugar and flour; whisk until combined.
- ❖ 3 Spoon mixture evenly into friand tins, sprinkle with the flaked almonds.
- ❖ 4 Bake for 20 minutes. Leave friands in pans for 5 minutes before transferring to a wire rack to cool.



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BROWNIE FOR ONE

Recipes Courtesy of Australian Women's Weekly
Photography Con Poulos. Styling Michele Cranston

INGREDIENTS

MAKES 1 PREP + COOK TIME 40 MINUTES

- ❖ ½ teaspoon cocoa powder, plus extra for serving
- ❖ 1 egg, at room temperature
- ❖ 2 tablespoons (50g) chocolate hazelnut spread
- ❖ 1 tablespoon milk Choc Bits
- ❖ 1 tablespoon white Choc Bits
- ❖ whipped cream or ice-cream, for serving

METHOD

- ❖ Preheat the oven to 180°C (160°C fan-forced). Grease base and side of a mini springform pan (10cm), line the base with a round of baking paper. Grease the paper. Dust the base and side with cocoa powder, tap out excess.
- ❖ Beat egg in a small bowl with an electric hand mixer on high speed for 3 minutes or until tripled in volume.
- ❖ Place chocolate hazelnut spread in a medium microwave-safe bowl; microwave on HIGH (100%) for 5-10 seconds or until softened slightly.
- ❖ Fold egg mixture through chocolate hazelnut spread until evenly combined, then fold in combined Choc Bits; pour mixture into prepared pan.
- ❖ Bake brownie for 12 minutes. Cool in pan.
- ❖ Serve with whipped cream or ice-cream, dusted with extra cocoa powder.
- ❖ Suitable to freeze.



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