

# North New Brighton Kindergarten



**RECIPES**

## INTRODUCTION

The North New Brighton Kindergarten Committee wish to Than all the Parent's and Teacher's who have kindly supplies us with Recipes for inclusion in this book. Please Note that Recipes have the Child's name beside the Recipes that they supplied.

We hope you enjoy using the many tried and true Recipes. For your benefit we would suggest you read the Recipe thoroughly before making.

Thank you for your Support.





CAKES

BISCOITS

AND

SLICES



AMERICAN CRUNCH [Nathan Pratt]

1 lb butter	1 cup flour
1/2 cup sugar	1 tsp baking powder
3 ozs coconut	1 Tbs cocoa

Melt butter and sugar in a saucepan. Add other ingredients. Bake 15 minutes, 180°-200° C.

Icing; 1 cup icing sugar, 1 Tbs cocoa, 1 cup coconut, 1 oz butter. Mix with a little hot water. Spread while hot and cut.

APRICOT SLICE [William King]

225 gms butter	1 cup sugar
3 eggs	3 cups flour
3 tsp baking powder	pinch salt

Cream butter and sugar, add eggs one at a time. Gradually mix in dry ingredients. Spread half of mixture in a sponge roll tin and cover with apricot jam. Place other half of mixture on top. Cook in moderate oven, 20-30 minutes.

APPLE MUFFINS [Brendon Crowwell]

1 cup flour	1 cup unsweetened steamed apples
3/4 cup bran	3/4 cup sugar
125 gms butter	1 cup sultanas
3 tsp mixed spice	1 egg
1 tsp baking soda	
pinch salt	

Mix all ingredients except butter and egg into a bowl. Break egg on top, add melted butter. Stir all together. Bake in greased patty tins, 200°C. 15-20 minutes.

## WHOLEMEAL BLUEBERRY MUFFINS [Sara Bartle]

2 cups plain flour	1/2 tsp nutmeg
1 cup w/meal flour	2 eggs
1 cup wheatgerm bran	1/2 cup sugar
3 tsp baking powder	2 cups blueberries
4 Tbs butter [melted]	1 1/2 cups milk
2 Tbs golden syrup	
1 tsp cinnamon	

Combine dry ingredients. Mix milk with a beaten egg and sugar. Add to the dry ingredients. Mix in the golden syrup and melted butter. Fold in blueberries. Put spoonfuls into Patty pans. Sprinkle with sugar and cinnamon [equal quantities]. Bake 200°C 10-12 minutes.

## YO YOGES

6 ozs butter	6 ozs flour
2 ozs icing sugar	2 ozs custard powder
vanilla essence	

Cream butter and sugar. Add essence then dry ingredients. Roll into balls and flattened with a fork. Place on cold greased trays. Bake 20 minutes 180°C. When cold put together with butter filling; 1Tsp butter add 6 Tbs icing sugar and 1 Tbs custard powder.

## MEAT

## FISH

## AND

## CHICKEN





SAYOURIES

AND

SNACKS



A QUICK SUPPER PLATE [Lesley Smith]

Roll gently, slices of fresh brown or fine wheaten bread. Having crust removed the crusts. Lightly butter. Grate on finely dark chocolate and crystallised ginger. Roll up and arrange artistically on dish or platter with a little garnish.

Marshmallows in a small basket prettily displayed. Perhaps dipped first in chocolate is an easy answer to a small supper plate.

BACON SCONES [Michael Waldron]

1 cup flour  
1 small chopped onion  
2 tsp baking powder  
2 chopped rashers bacon  
 $\frac{1}{2}$ - $\frac{1}{3}$  cup milk  
1 cup grated tasty cheese  
salt and pepper to taste  
1 beaten egg

Make a well in the flour and add beaten egg and milk. Add cheese, bacon and onion. Bake in patty tin well greased. Bake at 200°C 10-15 minutes. makes 12.

CHEESE PUFFS [Charlotte Dawber]

$\frac{3}{4}$  cup flour  
2 tsp baking powder  
 $\frac{3}{4}$  cup grated cheese  
1 egg

Sift flour and baking powder. Add a little milk to bind. Spoon out large teaspoons of mixture onto oven tray. Sprinkle with paprika. Bake 400°F for 10 minutes.

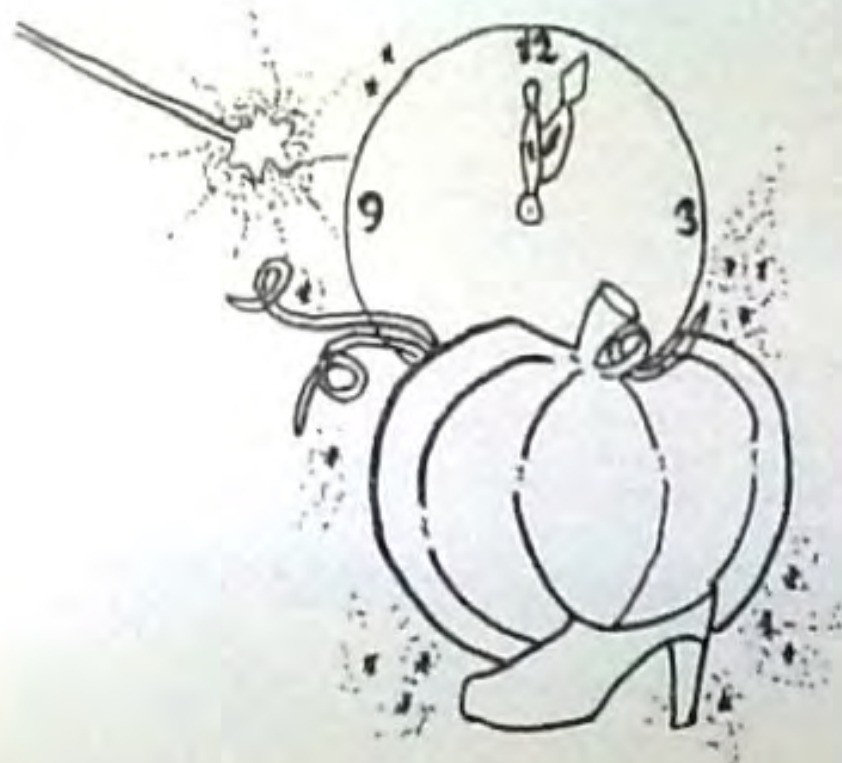
VEGETARIAN

VEGETABLES

SALADS

AND

SOUPS



BANANA AND KUMARA SALAD [Reuben stone]

900 gms Kumara                      chopped onion  
2 bananas  
½ cup roughly chopped peanuts roasted

Boil kumara, drain and cut into chunks. Slice bananas. Put all ingredients into a bowl.

Dressing: 1 Tbs lemon rind  
          2 Tbs lemon juice  
          2 Tbs oil  
          1 Tbs raw sugar  
          black pepper to taste

Put all ingredients in a bowl and mix.  
Pour over Kumara mixture.

CREAMED CELERY SOUP

2 cups chopped celery  
2 tsp beef stock with 2 cups water  
2 small onions  
2 Tbs butter  
2 Tbs flour  
1 tsp salt  
2 cups milk  
pepper to taste

Simmer the finely chopped celery in beef stock. Finely dice onion and cook in butter and add pepper. Stir in the flour and salt until foaming. Gradually stir in milk and bring to the boil. When celery is tender put in a blender. Add to the white sauce and stir. Reheat and serve.

A NICE WAY TO COOK CABBAGE [Lesley Smith]

Cook with finely chopped onion, salt and pepper in a knob of butter with no water. Turn ½ way through. Brief cooking only needed. OR cook in a knob of butter, a little water, salt and pepper approx 1 Tbs brown sugar. Toss. Cook briefly.