



Instructions for making Festive Panforte Cake Mix

To make panforte you will need

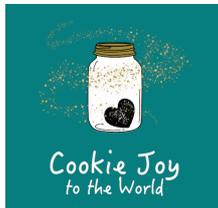
125.00 ml Honey
20.00 g Sugar, white, icing (optional)

Directions

Pre-heat oven to 170°C. Grease 20 cm springform pan or baking tray, and line bottom with baking paper. Open jar, remove brown sugar packet and put aside. Empty remaining contents into a bowl and mix together thoroughly.

In a small saucepan combine brown sugar with honey and gently warm until the sugar dissolves and the mixture starts to foam. Working quickly, pour the warm honey mix over the dry ingredients, stir until combined. Transfer the mix into baking tray, press down with the back of a wet spoon until firmly packed and smooth the top. Bake for 25 to 30 minutes or until top of the cake is firm to touch.

Dust liberally with icing sugar while still warm. Leave to cool in pan. Serve cut into small wedges or slices.



Instructions for making:

- **Cornflake & Coconut Cookie Mix**
- **White Chocolate & Cranberry Mix**
- **Polka Dot Choc Chip Mix**
- **Christmas Choc Chip Mix**

To make cookies you will need

125.00 g Butter, no added salt – melted and cooled
60.00 g Egg, lightly beaten
5.00 ml Vanilla extract

Directions

Pre-heat the oven to 180°C. Add all the ingredients from jar into a mixing bowl. Stir to ensure the ingredients are evenly distributed, breaking up any lumps. Add butter, egg and vanilla extract to the bowl. Knead the contents together to form firm dough. If possible, chill in refrigerator for 30 minutes.

Roll the dough into balls and place them on a lined baking tray, 5 cm apart. Flatten balls with the back of a spoon. Bake for 10-12 minutes. Remove cookies from oven and let cool for 5 minutes before transferring to a wire rack to cool completely.



Instructions for Making Muesli Cookie and Slice Mix

To make cookies you will need

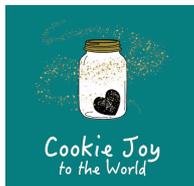
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| 100.00 g | Butter, no added salt – melted and cooled |
| 120.00 g | Honey |
| 60.00 g | Egg, lightly beaten (optional for slice; recommended for cookies) |

Directions

Pre-heat the oven to 170°C. Add all the ingredients from jar into a mixing bowl. Stir to ensure the ingredients are evenly distributed, breaking up any lumps. Add margarine, egg (if using) and honey. Knead the contents together to form dough.

To make cookies: drop tablespoons of dough onto lined baking tray. Bake for 10-12 minutes.

To make slice: empty the dough into a lined lamington tray and press firmly to form an even coverage. Bake for 15-20 minutes or until edges start to brown. Slice should be cut in tray while warm, then left to cool.



Instructions for Making Double Chocolate Chip Cookie Mixes

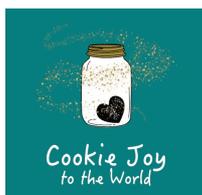
To make cookies you will need

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| 180.00 g | Butter, no added salt, melted and cooled |
| 60.00 g | Egg, lightly beaten |
| 10.00 ml | Vanilla |

Directions

Pre-heat the oven to 180°C. Add all the ingredients from jar into a mixing bowl. Stir to ensure the ingredients are evenly distributed, breaking up any lumps. Add butter, egg and vanilla extract to the bowl. Knead the contents together to form firm dough. If possible, chill in refrigerator for 30 minutes.

Roll the dough into balls and place them on a lined baking tray, 5 cm apart. Flatten balls with the back of a spoon. Bake for 10-12 minutes. Remove cookies from oven and let cool for 5 minutes before transferring to a wire rack to cool completely.



Instructions for Making Peanut and Wattleseed Cookie Mix

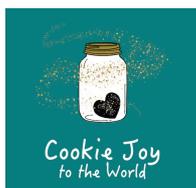
To make cookies you will need

160.00 g Melted butter
60.00 g Egg, whole, lightly beaten

Directions

Pre-heat the oven to 180°C. Add all the ingredients from jar into a mixing bowl. Stir to ensure the ingredients are evenly distributed, breaking up any lumps. Add butter and egg to the bowl. Knead the contents together to form firm dough. If possible, chill dough in refrigerator for 30 minutes.

Roll the dough into balls and place them on a lined baking tray, 5 cm apart. Flatten balls with your hand or the back of a spoon. Bake for 10-12 minutes. Remove cookies from oven and let cool for 5 minutes before transferring to a wire rack to cool completely.



Instructions for Making Lebkuchen/Gingerbread

To make cookies you will need

60.00 g Egg, whole, lightly beaten
125.00 g Molasses
125.00 g Honey

To make lemon glaze you will need

40.00 ml Egg white, lightly beaten
20.00 ml Lemon juice
5.00 g Lemon zest

Directions

Empty the contents of the jar into a large mixing bowl. In a separate bowl, beat together egg, molasses and honey until smooth. Add the wet mixture to the dry ingredients and mix together to form firm dough. Wrap the dough and chill for several hours or overnight.

Preheat the oven to 200°C. Line several baking trays with paper. On a lightly floured surface, roll the dough out to 6 mm thick, cut out cookies to desired shape. Place cookies on tray and bake for 10-12 minutes, until firm. Brush cookies with lemon glaze while still warm and leave to cool on tray for at least 10 minutes before transferring to a wire rack to cool completely.

To make lemon glaze: add egg white, lemon juice and zest to icing sugar and mix until smooth.



Instructions for Making Vegan Chocolate Chip Cookie Mix

To make cookies you will need

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| 80.00 | g | Oil, coconut, canola or other vegetable oil can be used |
| 60.00 | g | Non-dairy milk, such as almond milk |
| 50.00 | ml | Vanilla |

Directions

Preheat oven to 180°C. Combine oil, milk and vanilla in a bowl. Stir until well combined. Gradually add dry cookie mix to liquids, using a spoon or fork to combine.

Roll dough into balls – if mixture is too dry add extra milk. Flatten dough into discs, place on a lined baking tray, 5 cm apart. Bake for 10-12 minutes. Remove cookies from oven and let cool for 5 minutes before transferring to a wire rack to cool completely.



Instructions for Making Coconut Drops Cookie Mix

To make cookies you will need

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| 125.00 | ml | Almond, or any non-dairy milk |
| 5.00 | g | Vanilla extract |

Directions

Pre-heat the oven to 170°C. Add the contents of this jar to a mixing bowl and stir to ensure ingredients are evenly distributed. Add milk and vanilla extract to the bowl. Knead the contents together until it binds into firm dough. If the dough is too dry, add additional milk, a tablespoon at a time until the dough binds. Rest for 5 minutes.

Shape the dough into discs or cones and place on a lined baking tray. Bake for 12-15 minutes or until medium brown. Remove cookies from oven and let cool for 5 minutes before transferring to a wire rack to cool completely.