

Gifts

FROM THE KITCHEN



FROM MY KITCHEN to your belly

There's something a little bit special about giving the gift of home-made baking. Whether a birthday or Christmas present or taken to a party, your friends and family will appreciate the time and thought you have put into creating them a gift.

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IT'S A WRAP

Once you have gone to the effort of making something special, don't forget to present it beautifully!

Package your baking in a pretty box, tin, or small wooden crate with colourful tissue, or find something out of the ordinary to present it in like a jar or cute vintage cups from a thrift store. Wrap it in brown paper tied with ribbon or twine, pretty wrapping paper, or a beautiful piece of cloth. Embellish with inexpensive kitchen tools such as mini whisks or measuring spoons for something really special. Have fun creating and you'll be sure to hear your friends and family saying "what a great idea!"



MAKE IT THEN THEY BAKE IT!

Giving beautifully presented ingredients rather than the finished product is a great way to ensure the recipient gets to enjoy fresh out of the oven treats! The layered ingredients look fantastic presented in a glass jar, all the fiddly measuring has been done for them, they just need to add the wet ingredients and mix! This can work for any recipe that uses predominantly dry ingredients, simply layer the ingredients in a jar, add a ribbon and a tag with the cooking instructions and you have a simple but stylish gift.

Check out the recipe for these gingerbread people on page 18.

Chocolate FUDGE

INGREDIENTS

Melted butter to grease

1 x 400g can sweetened condensed milk

100g butter, cubed

1 ¼ cups firmly packed Chelsea Soft Brown Sugar

1 Tbsp Chelsea Golden Syrup

100g milk chocolate, finely chopped

METHOD

Brush a 20cm square tin with the melted butter to grease, then line with non-stick baking paper. Place the condensed milk, butter, brown sugar and golden syrup over a low heat.

Cook, uncovered for 10-12 minutes, stirring every 2 minutes until bubbles appear over the whole surface of the mixture.

Add the chocolate and stir until smooth and well combined. Pour immediately into the prepared tin. Place in the fridge for 1 hour or until firm. Cut the fudge squares as you would like them.

Makes about 20 pieces.



RASPBERRY Marshmallow

INGREDIENTS

Dusting Sugar

- 3 Tbsp** Chelsea Icing Sugar
- 3 tsp** cornflour

Marshmallows

- 300g** packet of frozen raspberries, defrosted & strained (reserve juices)
- 5 tsp** powdered gelatine
- 2 ½ cups** Chelsea Caster Sugar
- 1 cup** water
- 2** egg whites
- pinch** of salt

METHOD

Lightly grease a 21cm x 30cm rectangular tin and line with baking paper. Combine icing sugar and cornflour to create dusting sugar. Use a small amount to dust over rectangular tin. Combine raspberry juice and gelatine in a bowl, set aside. Combine caster sugar and water in a large saucepan and cook over low heat, stirring until sugar has dissolved. Increase heat to medium and cook a further 5–10 minutes or until syrup thickens or reaches 125°C on a sugar thermometer. Test by dropping a tiny amount onto a saucer of water, if the syrup hardens immediately, it is ready. Remove from heat, add raspberry mixture and stir to dissolve gelatine. Using an electric stand mixer, beat egg whites and a pinch of salt until soft peaks form. Gradually add hot raspberry mixture, beating continuously on a medium speed. Mixture will double in size. Pour into prepared tin and stand at room temperature for 4 hours or until firm. Using a sharp knife, cut marshmallow into cubes. Roll in extra dusting sugar. Store in airtight container for up to 2 weeks.

Makes about 30 pieces.



POACHED SPICED Feijoas

INGREDIENTS

- 4 cups water
- 2 cups Chelsea Raw or White Sugar
- 4 cinnamon sticks
- 4 star anise
- 8 cardamom pods or whole cloves
- 2 - 2 ½ kg fresh feijoas

METHOD

In a large saucepan combine water, sugar and spices and heat gently stirring until sugar has dissolved then simmer 2 minutes. Peel and cut feijoas in half or quarters depending on size and poach in spiced sugar syrup for 4 - 6 minutes until just tender. Remove feijoas with a slotted spoon and arrange in sterilised jars, dividing the spices between the jars. Pour over hot syrup and seal with lids. Allow to settle and cool. Sealed jars will last at least 3 months.

Makes 4 -5 small jars.

- * Serve feijoas with breakfast cereals or hot over ice-cream as a simple dessert.
- * Use poached feijoas in baking fruit slices or in crumbles and steamed puddings.
- * Tamarillos would work as a substitute for feijoas.



CHRISTMAS DECORATION Biscuits

INGREDIENTS

300g plain flour

Pinch of salt

1 tsp baking powder

1 tsp mixed spice

100g butter, cubed

100g Chelsea Dark Cane Sugar

1/3 cup Chelsea Honey Maple
Flavoured or Maple Flavoured Syrup

2 eggs (size 6)

Chelsea Coffee Sugar Crystals for
sprinkling (optional)

Icing

300g Chelsea Icing Sugar

3 Tbsp hot water

METHOD

In a food processor mix flour, salt, baking powder and spice. Pre-measure the butter, sugar, syrup and eggs, with the motor running add to the flour mixture until mixed and it forms a firm dough. Wrap in plastic wrap, refrigerate for an hour. Preheat oven to 170°C. Take chilled dough, cut in half and roll half out to approx. 5mm thickness on floured surface, sprinkle with extra flour to stop it sticking. Cut shapes using biscuit cutters, cut a small hole at the top of each biscuit (use a plastic straw or icing nozzle). Press on coffee sugar crystals at this stage if desired. Repeat with remaining dough, combine scraps, re-roll and cut until used up. Place on baking paper lined trays, bake for 10 - 15 minutes, remove and cool on a wire rack.

Icing: Sift icing sugar into a bowl, add hot water gradually until it forms a smooth paste. Pipe onto biscuits and decorate with sprinkles. Once icing has set, thread ribbon through holes.



CHOCOLATE Truffles

INGREDIENTS

- 125g butter or margarine
- 1 x 400g can sweetened condensed milk
- 1 cup Chelsea Icing Sugar
- 3 cups crushed biscuit crumbs
- ¼ cup cocoa
- 2 tsp mixed spice
- 1 cup raisins, sultanas or chopped pitted prunes
- 375g (1 packet) dark or milk chocolate melts to dip truffles
- Extra chocolate for decorating

METHOD

Melt the butter or margarine in a large microwave proof bowl on high. Stir in the condensed milk and microwave for another minute. Stir in the icing sugar, crushed biscuits, cocoa, mixed spice and dried fruit. Mix well to combine. Roll teaspoonfuls of the mixture into large marbles and place on a tinfoil covered tray in the fridge to chill until hard. This should be 3-4 hours in the fridge or 1 hour in the freezer.

Place the chocolate melts in a microwave proof jug or small bowl. Cook on medium power for bursts of 30 seconds, stirring after each burst until the chocolate is just melted and runny. Dip one cold truffle at a time in the melted chocolate. Stir it around to coat well and lift carefully out onto a tinfoil lined tray to set. A special dipping fork makes the job very easy or use 2 bamboo skewers. Do not store the dipped truffles in the fridge as the chocolate tends to sweat, instead keep them in a covered container in a cool cupboard. Truffles can also be rolled in chocolate hail or coconut.

Makes about 60 truffles.



Raspberry MACAROONS

INGREDIENTS

3 egg whites (extra large),
at room temperature
¼ cup Chelsea Caster Sugar
1 ¼ cups Chelsea Pink Berry
Flavoured Icing Sugar, sifted
1 cup ground almonds

Raspberry Filling:
85g softened butter
175g Chelsea Pink Berry
Flavoured Icing Sugar

METHOD

Preheat oven to 150°C conventional (130°C fan forced). Line 2 trays with baking paper. Beat egg whites in small bowl with electric mixer until soft peaks form. Add caster sugar, a tablespoon at a time, whisking until mixture is thick and glossy (2 - 3 minutes). Sift icing sugar and almonds 3 times through coarse sieve. In 2 batches, fold in icing sugar, almond mixture into egg white base. Fill piping bag fitted with 2cm plain tube. Pipe 4cm rounds allowing space around each macaroon. Tap trays on bench so macaroons spread slightly. Stand for 30 minutes on bench to form a crust. Bake macaroons for 20 minutes. Cool on trays.

When cool, pipe a round of filling onto half the macaroons and sandwich together. These macaroons will keep in an airtight container in the fridge for only 3 - 4 days so make sure if you're giving them for a gift you prepare them the day before gifting.

Makes 16 filled macaroons.



Chocolate Fudge BROWNIE MUFFINS

INGREDIENTS

- 2 Tbsp** instant coffee powder
- 1 Tbsp** cold water
- 200g** butter
- 2 cups** firmly packed Chelsea Soft Brown Sugar
- 2 eggs**
- 2 tsp** vanilla essence
- 2 Tbsp** cocoa
- 2 cups** flour
- 2 tsp** baking powder
- 200g** dark chocolate melts, roughly chopped

METHOD

Preheat oven to 180°C. Spray a 12 cup muffin tray with non-stick baking spray, then line each cup with a square of baking paper. In a large saucepan over a medium heat, place coffee powder, water and butter. Stir until butter melts then stir in the brown sugar. Cool for a few minutes then beat in the eggs and vanilla. Stir in the cocoa, flour and baking powder. Lastly mix in the roughly chopped chocolate. Spoon the mixture into the prepared muffin tins and bake 30 - 35 minutes. The crusts become shiny and crisp but the muffins remain gooey, soft and fudgy underneath. Cool in the tray on a wire rack.

Makes 12.



GINGERBREAD PEOPLE Gift Jar

INGREDIENTS

DRY

- 2 ½ cups plain flour
- ½ cup Chelsea Soft Brown Sugar
- 1 Tbsp ground ginger
- 1 tsp mixed spice
- 1 tsp baking soda

WET

- 125g softened butter
- ½ cup Chelsea Treacle or Golden Syrup
- 1 egg yolk

METHOD

Layer all the dry ingredients in a decorative 500ml glass jar. Tie a gingerbread cookie cutter to the jar and a special note tag with the instructions below:

“Simply beat 125g soft butter with ½ cup treacle or golden syrup and 1 egg yolk until creamy and smooth then add the contents of the jar and mix until a soft dough forms. Knead into a ball, wrap and chill for 20 minutes. Pre-heat oven to 170°C and line two baking trays with baking paper. Roll out gingerbread dough to about 3 mm (if it's sticky roll between two sheets of baking paper or cling film). Use the cookie cutter to make little people shapes. Transfer to baking trays and cook for 10 - 15 minutes until golden and set. Ice and decorate when cold.”

See the last page
of this booklet for
a pre-made label.



TIP You can decorate your gingerbread people with smarties or baking chocolate drops and mini baking marshmallows before cooking or add afterwards with a drizzle of icing.

Peanut BISCUIT BITES

INGREDIENTS

125g butter

1 cup Chelsea LoGiCane™ Low GI Sugar

1 egg beaten

2 Tbsp cocoa

1 ½ cups self raising flour

½ tsp salt

¼ cup raw skinless peanuts, lightly toasted and chopped

METHOD

Preheat oven to 170°C and line two baking trays with baking paper. Cream butter and sugar then add the egg and beat to combine. Sift cocoa, flour and salt together and fold into the butter mixture with the peanuts. Roll into small balls (about 2 teaspoons full of mixture) and place on trays, press each ball flat with a flour-dipped fork. Bake for 12 - 15 minutes.

Makes about 60 small biscuits.





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TO _____

FROM _____

MADE WITH Love



Cut these labels/gift tags out and
package your baking with some pretty
ribbon or twine and brown paper for
a beautiful & tasty gift. To download
more tags go to www.chelsea.co.nz

Gingerbread People

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trays with baking paper. Roll out gingerbread
dough to about 3 mm (if its sticky roll between
two sheets of baking paper or cling film). Use
the cookie cutter to make little people
shapes. Transfer to baking trays and
cook for 10-15 minutes until
golden and set. Ice and
decorate when cold.

EAT YOUR Heart OUT

