



# Coconut Macaroons

Carnation Condensed Milk 397g

Desiccated coconut or coconut flakes 400g

Vanilla or almond extract 2tsp

Dark chocolate (optional) 115g

## Step 1 of 4

Preheat the oven to 160°C, (140°C for fan ovens), Gas Mark 3.

## Step 2 of 4

Mix together the condensed milk, coconut and vanilla extract in a large bowl.

## Step 3 of 4

For a perfectly round shape, press the mixture into a round ice cream scoop or tablespoon measure, then tap out onto the baking sheet. If you prefer them free-form drop rounded teaspoonfuls onto the prepared baking sheets.

## Step 4 of 4

Bake for 10-15 minutes or until turning brown at the edges. Allow to cool for 5 minutes before transferring to a wire rack to cool completely.

## Optional

Chocolate drizzle: melt 115g dark chocolate in the microwave and place half in a small bowl. Dip each the base of each bottom into the chocolate then place back onto the tray to set. Use the remaining melted chocolate to drizzle over the macaroons using a piping bag or teaspoon.



# Sausage rolls



375g all-butter puff pastry

flour for dusting

2 tbsp apple sauce or pickle

8 sausages, skins removed

1 egg beaten

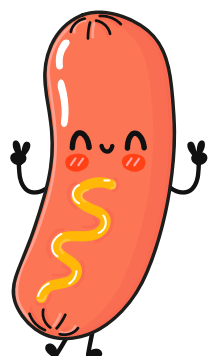
2 tsp sesame seeds

Heat oven to 200C/180C fan/gas 6

Roll out the pastry to a rectangle on a surface lightly dusted with flour. Trim the edges neatly, then cut in half lengthways to form two long strips. Spread with a thin layer of the apple sauce or pickle, leaving a border along the edges.

Place the sausage meat down the centre and brush edges with water, roll and make a seam with a fork. Cut into required size and brush with egg and top with seeds.

Put in oven for 30 mins - eat hot or cold! Great food on the go! ( or eat in the car!?)



# M&M cookie bars

200 g butter softened  
300 g soft brown sugar  
2 eggs  
1 tsp vanilla extract  
350 g self raising flour  
250g packet of M&Ms



Pre-heat your oven to 180C/170C Fan / 325F and line a 20x30cm baking tray with baking paper

Mix butter and sugar together really well, need to be light.

Add both the eggs and vanilla extract to your mixing bowl and beat them together until everything is combined.

Add the flour and half the M&M's - mix well

Pour the cookie batter into your prepared tin and press it down with the back of a spoon or knife. Decorate the top with the remaining M&Ms.

Bake the cookie bar in the oven for 25-30 minutes. It's ready when the cookie bar has started to turn golden brown and is still a little soft in the middle

