# Dessert:

# Kulfi

This is a simple but delicious recipe for Kulfi (Indian ice cream) for both adults and children alike! For extra flavour, you could add a few drops of rose water or ground pistachios.

## Serves: 24

**Prep time**: 20 mins

## Ingredients

* 300ml (1/2 pint) evaporated milk
* 300ml (1/2 pint) condensed sweetened milk
* 450g whipped cream
* 4 slices white bread, torn into pieces
* 1/2 teaspoon ground cardamom

## Method

## Combine evaporated milk, condensed milk and whipped cream in a blender and blend in pieces of bread until smooth.

## Pour mixture into a 22x33cm (9x13 in) baking dish or two plastic ice cube trays, sprinkle with cardamom and freeze for 8 hours or overnight.

# Buttery Coconut Bars

## If you love coconut, you will definitely love these utterly buttery coconut bars. Simple and easy to make, yet rich and tasty to eat! These are a must eat!

## Serves: 36

**Prep time**: 20 mins

**Bake time:** 40 mins

**Ingredients:**

* 2 cups all-purpose flour
* 1 cup packed brown sugar
* 1/2 teaspoon salt
* 1 cup butter, melted

**For the Filling:**

* 3 large eggs
* 1 can (14 ounces) sweetened condensed milk
* 1/2 cup all-purpose flour
* 1/4 cup packed brown sugar
* 1/4 cup butter, melted
* 3 teaspoons vanilla extract
* 1/2 teaspoon salt
* 4 cups flaked coconut, divided

**Method:**

1. Preheat oven to 350°. Line a 13x9-in. baking pan with parchment paper, letting ends extend up sides.
2. In a large bowl, mix flour, brown sugar and salt; stir in 1 cup melted butter. Press onto bottom of prepared pan. Bake 12-15 minutes or until light brown. Cool 10 minutes on a wire rack. Reduce oven setting to 325°.
3. In a large bowl, whisk the first seven filling ingredients until blended; stir in 3 cups coconut. Pour over crust; sprinkle with remaining coconut. Bake 25-30 minutes or until light golden brown. Cool in pan on a wire rack. Lifting with parchment paper, remove from pan. Cut into bars.

# Chinese Almond Cookies

## The perfect cookie that suits all occasions! Whether you are celebrating Christmas or a birthday, these cookies are certainly going to wow your friends and family!

## Serves: 60

**Prep time**: 20 mins

**Bake time:** 40 mins

**Ingredients:**

* 1 cup butter, softened
* 1 cup sugar
* 1 egg
* 1 teaspoon almond extract
* 3 cups all-purpose flour
* 1 teaspoon baking soda
* 1/2 teaspoon salt
* 1/4 cup sliced almonds
* 1 egg white
* 1/2 teaspoon water

**Method**:

1. In a large bowl, cream butter and sugar. Beat in egg and extract. Combine the flour, baking soda and salt; gradually add to creamed mixture.
2. Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Flatten with a fork. Sprinkle with almonds.
3. In a small bowl, beat egg white and water. Brush over cookies. Bake at 325° for 14-16 minutes or until edges and bottoms are lightly browned. Cool for 2 minutes before removing from pans to wire racks.

**Homemade Fortune Cookies**

Make your own fortune with our tried and tested fortune cookie recipe! Simple and easy to make, guaranteed to impress your friends and family!

## Serves: 10

**Prep time**: 45 mins

**Bake time:** 5 mins

**Ingredients:**

* 3 tablespoons butter, softened
* 3 tablespoons sugar
* 1 large egg white
* 1/2 teaspoon vanilla extract
* 1/3 cup all-purpose flour

**Method**:

1. Preheat oven to 400°. Write fortunes on small strips of paper (3-1/2x1/4-in.); set aside. Line a baking sheet with parchment paper. Using a pencil, draw two 3-1/2-in. circles on a sheet of parchment paper. Place paper, pencil mark down, on a baking sheet; set aside.
2. In a small bowl, beat butter, sugar, egg white and vanilla. Add flour; mix well. Spread 1 tablespoon batter over each circle. Bake 4-5 minutes or until lightly browned.
3. Slide parchment paper onto a work surface. Cover one cookie with a kitchen towel. Place a fortune in the centre of the other cookie; loosen cookie from parchment paper with a thin spatula. Fold cookie in half over fortune strip so the edges meet; hold edges together for 3 seconds.
4. Place centre of cookie over the rim of a glass; gently press ends down to bend cookie in middle. Cool 1 minute before removing to a wire rack. Repeat with second cookie. If cookies become too cool to fold, return to oven to soften for 1 minute. Repeat with remaining batter and fortunes. **Yield:** 10 cookies.

# Tropical Turnovers

Tuck into one of our fruity filling tender pastry pockets. Friends and family won't be able to stop nibbling on these tasty turnovers.

## Serves: 24

**Prep time**: 45 mins

**Bake time:** 20 mins

**Ingredients**

* 2 cups all-purpose flour
* 1/4 teaspoon baking powder
* 1/4 teaspoon salt
* 5 ounces cold cream cheese, cut into small pieces
* 3/4 cup cold butter, cut into small pieces
* 3 tablespoons cold water

**For the filling:**

* 1-1/4 cups finely chopped peeled mangoes
* 1/2 cup guava jelly
* 1 tablespoon chopped fresh mint
* 1/2 teaspoon grated lemon peel
* 1 egg, lightly beaten
* 2 teaspoons water
* 2 teaspoons sugar

**Method**:

1. In a large bowl, combine the flour, baking powder and salt; cut in cream cheese and butter until crumbly. Gradually add water, tossing with a fork until dough is moistened. Knead in bowl until a ball forms; flatten into a disk. Wrap in plastic wrap; refrigerate for at least 1 hour or until easy to handle.
2. In a small bowl, combine the mangoes, jelly, mint and lemon peel; set aside. In a small bowl, whisk egg and water.
3. On a floured surface, roll out dough to 1/8-in. thickness; cut into 4-in. circles. Spoon 2 teaspoons mango mixture into the center of each circle. Brush edges with water; fold dough over filling and seal with a fork. Brush with egg mixture; sprinkle with sugar.
4. Place on foil-lined baking sheets. Bake at 375° for 20-23 minutes or until golden brown. Remove to wire racks to cool.