Lemon Crepes

Type: Dessert/Snack  
Serves: 30 tastes  
Recipe source: SAKG

Fresh from the garden: Lemons, eggs.

<table>
<thead>
<tr>
<th>EQUIPMENT:</th>
<th>INGREDIENTS:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Measuring cups</td>
<td>½ cup caster sugar</td>
</tr>
<tr>
<td>Measuring spoons</td>
<td>30gm butter</td>
</tr>
<tr>
<td>Bowl</td>
<td>2 eggs</td>
</tr>
<tr>
<td>Frypan</td>
<td>1 tsp vanilla essence</td>
</tr>
<tr>
<td>Sifter</td>
<td>150 g plain flour</td>
</tr>
<tr>
<td>Digital Scales</td>
<td>1 ½ cup milk + extra ½ cup</td>
</tr>
<tr>
<td>Small ladle</td>
<td>2 lemon</td>
</tr>
<tr>
<td>Baking tray</td>
<td>pinch salt</td>
</tr>
<tr>
<td>Fork</td>
<td></td>
</tr>
<tr>
<td>Egg lifter</td>
<td></td>
</tr>
<tr>
<td>Jug</td>
<td></td>
</tr>
</tbody>
</table>

TO SERVE:  
2 serving trays

What to do:

1. Preheat oven to 120°C and place ovenproof dish in oven to keep warm.
2. Weigh the butter and melt in frypan on medium heat.
3. Sift the flour and salt into bowl and make a well in the centre.
4. Break the eggs into another bowl, add the milk and whisk together lightly.
5. Add the cooled, melted butter to the eggs and milk.
6. Tip the egg/butter mixture into the flour and gradually fork in the flour.
7. Using the whisk, mix until smooth.
8. To cook the crepes, put a dab of butter on a piece of kitchen paper and grease the base of the frying pan. Heat the pan over a high heat.
9. Spoon one ladleful of batter into the pan and immediately lift and tilt so the batter flows evenly over the base of the pan.
10. Place the pan flat on stove again, reduce heat to moderate and leave for 1 minute.
11. Shake the pan to make sure them pancake is not sticking and using egg lifter, flip the pancake over. Cook for no more than 1 minute, slide the pancake onto the baking tray.
12. Continue until you have used all the batter. Try to make your pancakes as thin as possible.
13. You may have to re-grease pan.
14. When pancakes are cooked, juice the lemons.
15. Take one pancake at a time, drizzle it with lemon juice, sprinkle it with a little sugar and roll it up tightly like a sausage.
16. Place the rolled pancakes in a stack in the ovenproof dish in the oven until you are ready to serve.
Carrot Cake

**Type:** Dessert/Snack

**Serves:** 30 tastes

**Recipe source:** Donna Hay

**Fresh from the garden:** carrots, lemons, eggs.

### EQUIPMENT:
- Measuring cups
- Measuring spoons
- Bowl
- Grater
- Cake tin
- Kitchen aid electric mixer
- Sifter
- Skewer
- Baking paper
- Juicer

### INGREDIENTS:
- 1¼ cups (220g) brown sugar
- ¾ cup (185ml) vegetable oil
- 3 eggs
- 1½ cups (225g) plain (all-purpose) flour
- 1½ teaspoons baking powder
- 1 teaspoon bicarbonate of soda
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- 2½ cups grated carrot (about 5 carrots)
- ½ cup (80g) sultanas

**cream cheese frosting**
- 250g cream cheese, softened
- ½ cup (110g) icing sugar, sifted
- 1½ tablespoons lemon juice

### TO SERVE:
- 2 serving trays

### What to do:

1. Preheat oven to 180°C (350°F). Place the sugar and oil in the bowl of an electric mixer and beat for 2–3 minutes.
2. Add the eggs gradually and beat well. Sift the flour, baking powder, bicarbonate of soda, cinnamon and ginger over the sugar mixture.
3. Add the carrot, pecans and sultanas and mix until just combined.
4. Pour into a greased 22cm-round cake tin lined with non-stick baking paper and bake for 55–60 minutes or until cooked when tested with a skewer.
5. Cool in tin.

**Cream cheese frosting:**

1. Process the cream cheese in a food processor until smooth.
2. Add the icing sugar and lemon juice and process until smooth.
3. Spread frosting on the cooled cake.
Apple & Sultana Cake

Type: Dessert/Snack  Serves: 30 tastes  Recipe source: Coles.com

Fresh from the garden: apples.

EQUIPMENT:
- Measuring cups
- Measuring spoons
- Bowl
- Saucepan
- Cake tins
- Kitchen aid electric mixer
- Sifter
- Skewer
- Baking paper
- Wire rack

TO SERVE:
- 2 serving trays

INGREDIENTS:
- ½ cup caster sugar
- 90gm butter
- 1 egg
- 1 tsp vanilla essence
- 1½ cups self-raising flour
- 1/2 cup milk
- ¼ tea, cooled
- ½ cup (80g) sultanas
- Icing sugar to dust

Cinnamon apples:
- ¼ cup caster sugar
- ½ tsp ground cinnamon
- 1 apple, peeled and cored, cut into 1cm cubes

What to do:

1. Preheat oven to 180°C (350°F).
2. Grease a 20cm round cake tin and line with baking paper.
3. To make cinnamon apples: stir in sugar, cinnamon and 2 tablespoons water in a small saucepan over low heat until sugar dissolves.
4. Add apple and simmer for 3-4 minutes or until tender when pierced with a skewer.
5. Use electric mixer to beat butter, sugar and vanilla in a bowl, until pale and creamy.
7. Use large metal spoon to fold in flour, alternating with milk and tea until just combined.
8. Fold in sultanas.
9. Spoon into a prepared cake tin and smooth surface.
10. Drop small amounts of apple over top.
11. Bake for 30–35 minutes or until cooked when tested with a skewer.
12. Cool in tin for 10 minutes and cool completely. Dust with icing sugar.
13. Turn onto wire rack.
## Lemon Slice

**Type:** Dessert  \hspace{1cm} **Serves:** 24 Tastes

**Fresh from the garden:** Eggs, lemons

<table>
<thead>
<tr>
<th>EQUIPMENT:</th>
<th>INGREDIENTS:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Knife</td>
<td>125g unsalted butter, softened</td>
</tr>
<tr>
<td>Chopping Board</td>
<td>1/4 cup caster sugar</td>
</tr>
<tr>
<td>Electric Mixer</td>
<td>1 tsp vanilla extract</td>
</tr>
<tr>
<td>Measuring cups</td>
<td>1 1/3 cups plain flour, sifted</td>
</tr>
<tr>
<td>Measuring spoons</td>
<td>4 eggs</td>
</tr>
<tr>
<td>Lamington tin 30 x 20</td>
<td>Extra 1 cup caster sugar</td>
</tr>
<tr>
<td>Whisk</td>
<td>Extra 2 Tbsp plain flour</td>
</tr>
<tr>
<td>Cooling rack</td>
<td>1/2 cup milk</td>
</tr>
</tbody>
</table>

**TO SERVE:** serving platters

**FINISHING TOUCHES:** Pure icing sugar, for dusting

### What to do:

- **Preheat oven to 180°C.** Line base and sides of a 30 x 20cm lamington tin with baking paper. Using an electric beater, cream butter, sugar and vanilla until light and creamy.

- **Sift over flour and stir with a wooden spoon until combined.** Press mixture into base and 2.5cm up sides of prepared tin. Bake for 10 minutes or until starting to brown around edges; let cool.

- **Put eggs, extra sugar and flour, milk, rind and juice in a bowl and whisk until well combined.** Pour mixture over base.

- **Bake for 20-25 minutes or until just set.** Stand tin on a wire rack to cool. When cold, cut into squares and dust with icing sugar.
Orange & Cardamon Cakes
with cream cheese icing

Type: Dessert/Snack  Serves: Makes 24 large or 48 mini cakes
Recipe source: Stephanie Alexander Cooking with Kids
Fresh from the garden: Oranges & Eggs

EQUIPMENT:
- Scales
- Measuring spoons and cups
- Pastry brush
- 2 x mini muffin pans
- Scissors
- Chopping board
- Large knife
- Food processor
- Hand juicer
- Bowl 2 medium, 1 large
- Grater
- Whisk
- Sifter or sieve
- 2 dessertspoons
- Skewer
- Wire rack
- spatula

INGREDIENTS:
- 250g butter
- 1 ½ cup castor sugar
- 4 large oranges
- 4 eggs
- 250g self raising flour
- 3 teaspoons cardamom seeds
- 2 extra tablespoon butter for greasing

Cream Cheese Icing
- 120g pure icing sugar
- 120g cream cheese
- 60g butter

What to do:
- Preheat oven 190 degrees. Melt extra butter in small saucepan and brush muffin pans with pastry brush.
- Put cardamom pods in mortar and pestle and pound lightly to remove husks and discard then pound seeds into fine powder.
- Set out chopping board with wet cloth underneath. Cut measured butter into small cubes and place in the bowl of the food processor. Add the sugar and run the motor for 1 min.
- Grate zest off the oranges place in medium bowl. Cut oranges in half, juice oranges and place in the same bowl.
- Crack eggs and place them in with the orange juice bowl and whisk to combine.
- Sift flour and ground cardamom into second medium bowl.
- With the food processor running, and working quickly, add about 1/3 of the juice mixture, then add about 1/3 of flour mix. Repeat this process twice more until both bowls empty and process until smooth and creamy.
- Spoon the batter evenly into the greased muffin pans filling each hole until 2/3 full. Bake 10 min then test with skewer to see if cooked. If skewer comes out clean the are cooked.
• ICING
• While cakes are cooking wash and dry food processor
• Reassemble food processor and sieve icing sugar into the food processor bowl
• Cut butter and cream cheese into small cubes and tip into processor bowl with icing sugar
• Remove cakes from oven. Allow to cool for 1 min in the tin and tip upside down and bang bottom of tin to release cakes. Place cakes right side up on the wire rack to cool completely.
• Use spatula to spread a little icing on top of each cake. Ice enough cakes to have one for every person in your class. Freeze remaining cakes uniced.