

## Recipes for success – Easy as A, B, C

### ANZAC Biscuits



*Makes 12 biscuits*

*Preparation time: 20 min*

*Cooking time: 15–20 min per batch*

#### **Ingredients**

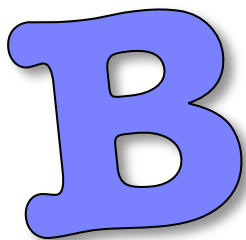
- 225g/8oz porridge oats
- 225g/8oz plain flour
- 200g/7oz margarine
- 225g/8oz caster sugar
- 100g/3½oz desiccated coconut
- 3 tablespoons golden syrup
- 2 tablespoons boiling water mixed with 1 tsp bicarbonate of soda

#### **Method**

1. Melt margarine and syrup.
2. Add all other ingredients and mix well.
3. Make into balls and flatten slightly on a greased baking tray.
4. Bake at **350F/180C/Gas 4 for 15–20 min** until golden brown.

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### Best Ever Blueberry Muffins

A large, stylized blue letter 'B' with a white outline and a slight shadow effect, positioned to the left of the recipe details.

*Makes 8 muffins*

*Preparation time: 1 hour (or overnight)*

*Cooking time: 30 min (plus cooling)*

#### Ingredients

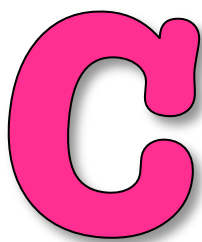
- 110g/4oz plain flour
- 110g/4oz butter
- 65g/2½oz caster sugar
- 2 eggs
- 1½ teaspoons baking powder
- 125g/4½oz blueberries, or equivalent in frozen blueberries
- pinch nutmeg
- double cream, to serve (optional)

#### Method

1. Cream the butter and sugar together, then slowly add the eggs and mix for 3 min. Add the flour, baking powder, nutmeg, stir to combine, then refrigerate for at least an hour, preferably overnight.
2. Place a spoonful of mixture into each muffin case, filling each to just over halfway. Stud each muffin with about eight blueberries.
3. Bake in a preheated oven set at **200C/400F/Gas 6 for 20 min**, or until golden on top. Serve with cream (optional).

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### Cream Scones



*Makes 12–15 scones*

*Preparation time: 15 min*

*Cooking time: 10 min (plus cooling)*

#### Ingredients

- 325g/11½oz plain flour
- 100g/4oz margarine
- 100g/4oz caster sugar
- 3 teaspoons cream of tartar
- 1½ teaspoons bicarbonate of soda
- 1 beaten egg made up to 175ml/6 fl.oz with milk

#### Method

1. Mix the flour with sugar, cream of tartar and bicarbonate of soda, then rub in the margarine and stir in the egg and milk mixture to form a soft dough.
2. Roll out to 2cm thick and cut into shape, place on a greased baking tray and bake at **425F/220C/Gas 7 for 10–12 min**. When cold, fill with cream and jam.