

\$8.95\*

# CRACKLES!

*and more!*

Copha

DIAMOND JUBILEE  
COOKBOOK



**Easy Melt, Mix & Set Recipes**

# Cooking with Copha

Cooking with Copha Vegetable Shortening is as easy as melt, mix and set. Follow these easy instructions for using Copha and you are assured of success.

## PREPARATION

Cut Copha into small evenly sized cubes and place in a saucepan, or a heatproof or microwavable bowl. The container you choose will depend on the melting method you choose (see below).

## MELTING

The following melting methods are used in this book.

On the stove: Place Copha in a heavy-based saucepan and melt, stirring, over a low heat. Copha should be just melted, not hot.

In the microwave: Place Copha in a microwavable bowl and melt on defrost (30%) in the microwave. As melted Copha is very hot, a ceramic or glass bowl should be used not a plastic one.

Copha and chocolate: Place Copha and chocolate in a heatproof bowl or in the top of a double boiler, place over simmering water and heat, stirring, until melted.

Copha and other ingredients: Place Copha and other ingredients in a heavy-based saucepan and melt, stirring, over a low heat. When melting ingredients such as marshmallows with Copha, the mixture will not combine.

## MIXING

Place dry ingredients in a bowl, add Copha and mix to combine.

## SETTING

Depending on the recipe, either spoon the mixture into paper patty cases, place spoonfuls of mixture on a foil-lined tray, press into a cake tin or shape into rolls or balls and place in the refrigerator to set.

## STORING

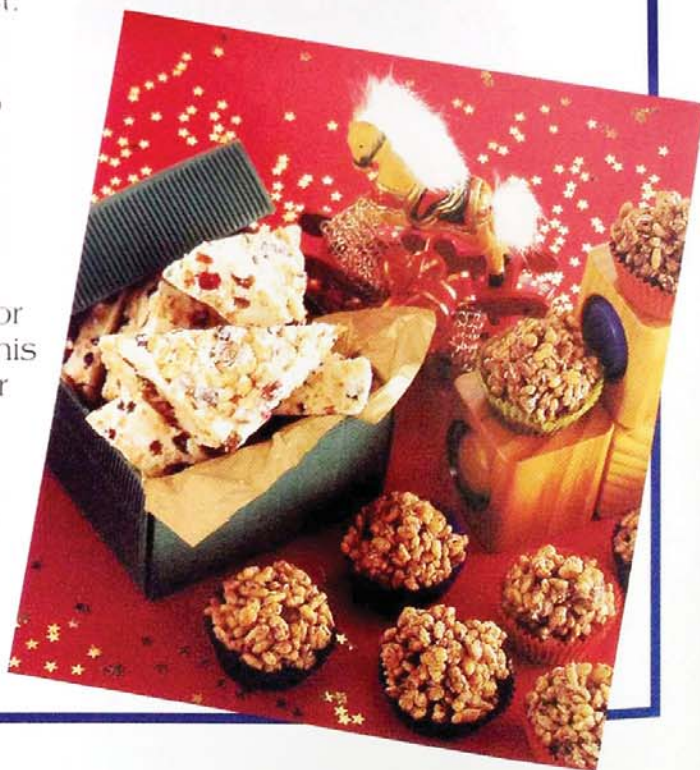
If necessary, cut or break set mixture into pieces. Store your Copha goodies in an airtight container in the refrigerator.

## MEASURING COPHA

Copha comes in 250 g blocks and has markings on the wrapper making it easy for you to measure it. Most of the recipes in this book give a block and a gram measure for the quantity of Copha required.

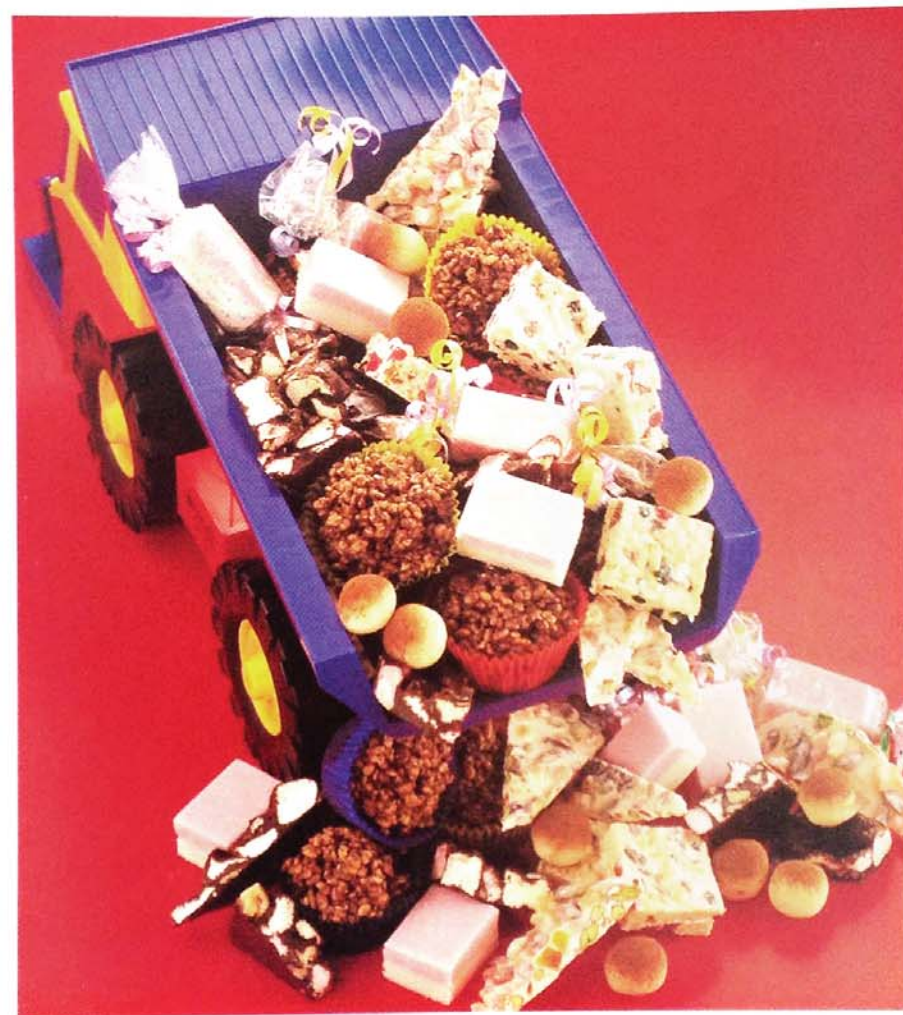
## KITCHEN SAFETY

When cooking with Copha, watch out for hot saucepans and wear oven mitts. Children should not be left alone in the kitchen with hot appliances and sharp knives.



# CRACKLES!

and more!



White Christmas, Pistachio and Paw Paw Brittle, Chocolate Crackles, Coconut Ice, Rocky Road and Coconut Macadamia Clusters are just a few of the wonderfully delicious recipes you can make using Copha.

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# INTRODUCTION

Chocolate Crackles, Coconut Ice and White Christmas have been party, fête and Christmas favourites for almost six decades. After all, no children's party is complete without Chocolate Crackles.

Copha is a unique Australian ingredient and, for generations, cooks have enjoyed creating, giving and sharing delicious treats made with it. Using Copha and the simple melt, mix and set formula, many young aspiring cooks have been encouraged to appreciate the joy of cooking.

*Crackles and more!* is an innovative cookbook which celebrates sixty years of successful cooking with Copha in Australia. Here you will find a collection of recipes which includes not only Copha classics such as White Christmas and Chocolate Crackles, but also exciting futuristic treats, and there is even a chapter called *Just for Grown-ups* which presents a collection of spectacular, indulgent recipes especially for adults.

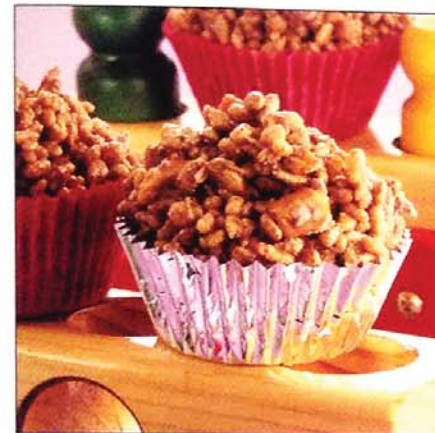
We are sure that you and your family will enjoy the recipes in *Crackles and more!* and that Copha will continue to be used by future generations of Australian cooks to make their favourite party, fête, Christmas and Easter recipes.



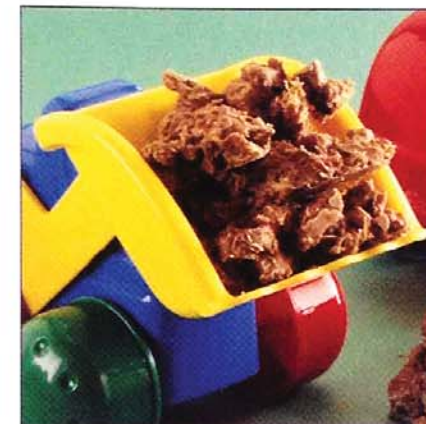
*Margaret Cuskelly*

Home Economist FLORAfoods

# CONTENTS



**Crackles Crackles  
Crackles 6**



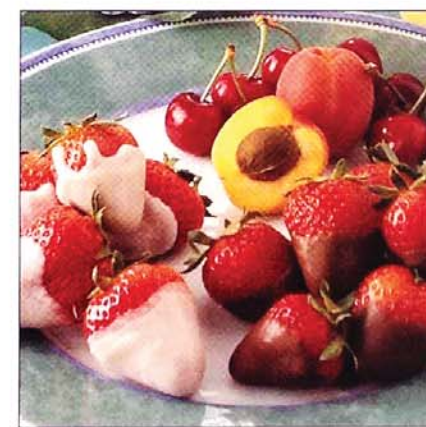
**Futuristic 14**



**Party Time 20**



**The Classics 28**



**Topped with Choc 36**



**Gifts & Treats 42**



**Just for Grown-ups 48**



**Christmas &  
Easter 54**



**Index 59**

# CRACKLES CRACKLES CRACKLES

## Apricot Crackles

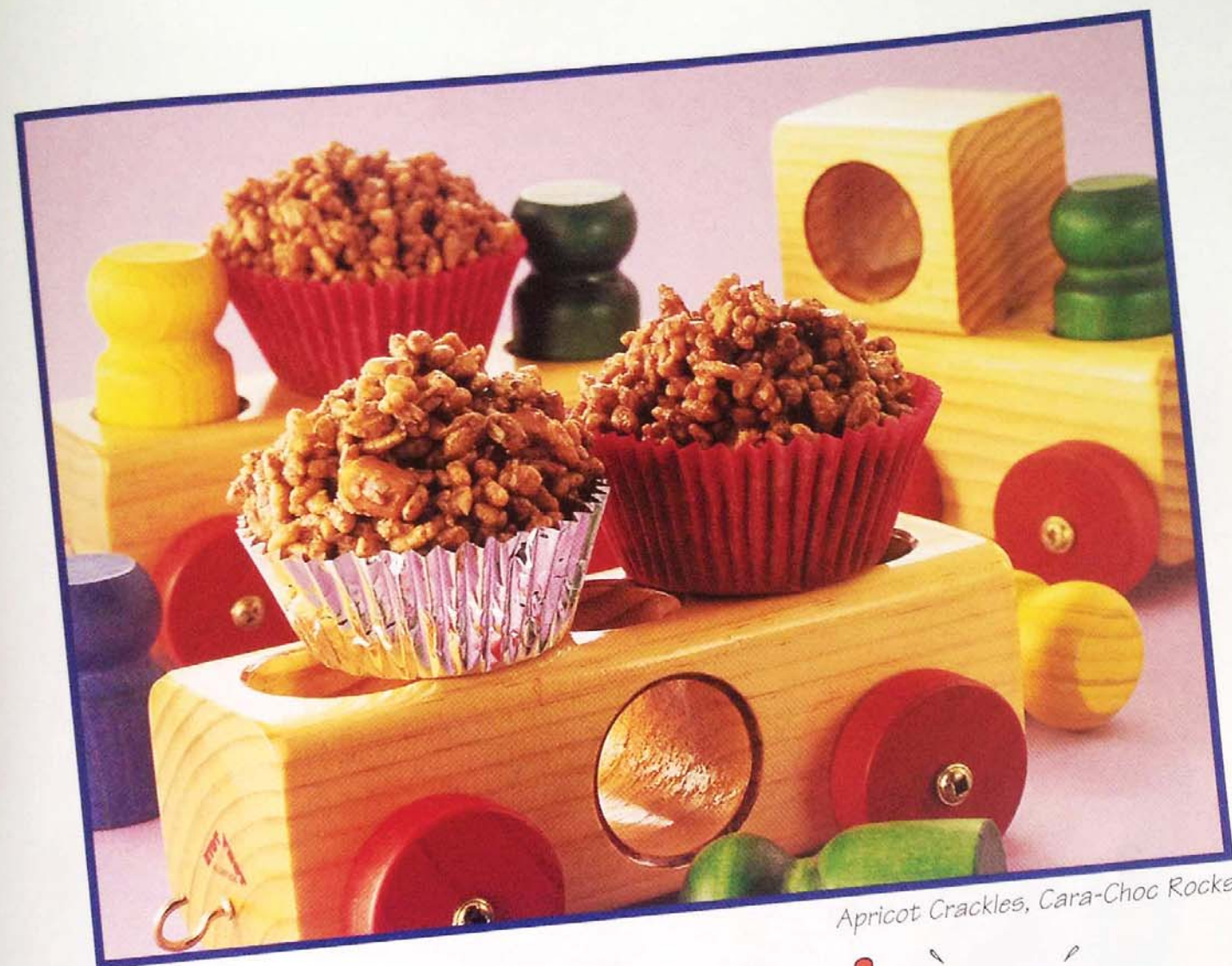
- 250 g (1 block) Copha, chopped
- 1 cup pure icing sugar
- 1/4 cup cocoa
- 4 cups Kellogg's Rice Bubbles
- 1/2 cup desiccated coconut
- 1 cup finely chopped apricot bars or dried apricots

**Melt** Place Copha in a saucepan or microwavable bowl and melt over a low heat or on defrost (30%) in the microwave.

**Mix** Sift icing sugar and cocoa together into a bowl. Stir in Rice Bubbles, coconut and apricot bars or apricots. Add melted Copha and mix to combine.

**Set** Spoon mixture evenly into 24 paper patty cases. Place in the refrigerator to set. Store in an airtight container in the refrigerator.

Makes 24



Apricot Crackles, Cara-Choc Rocks

## Cara-Choc Rocks

- 85 g (1/3 block) Copha, chopped
- 100 g caramel-filled chocolate, broken into pieces
- 3 cups Kellogg's Coco Pops



**Melt** Place Copha and chocolate in a heatproof bowl and melt over a saucepan of gently simmering water.

**Mix** Place Coco Pops in a bowl. Add melted Copha mixture and mix to combine.

**Set** Spoon mixture evenly into 24 paper patty cases. Place in the refrigerator to set. Store in an airtight container in the refrigerator, removing just before serving.

Makes 24

## Chocolate Crackles

250 g (1 block) Copha, chopped  
1 cup pure icing sugar  
1/4 cup cocoa  
4 cups Kellogg's Rice Bubbles  
1 cup desiccated coconut

### Melt

Place Copha in a saucepan or microwavable bowl and melt over a low heat or on defrost (30%) in the microwave.

### Mix

Sift icing sugar and cocoa together into a bowl. Stir in Rice Bubbles and coconut. Add melted Copha and mix to combine.

### Set

Spoon mixture evenly into 24 paper patty cases. Place in the refrigerator to set. Store in an airtight container in the refrigerator.

Makes 24

## Teddy's Crackle Cake

For this recipe you will need a teddy bear novelty cake tin.

20 g (1 tablespoon) Copha, chopped

1/4 cup Nestlé White Melts

2 quantities Chocolate Crackles recipe (recipe this page)

### Melt

Place Copha and Melts in a heatproof bowl and melt over a saucepan of gently simmering water. Pipe or spoon mixture carefully into the eyes, nose and paws of the teddy bear tin. Set.

### Set

Make up Chocolate Crackles according to the recipe. Press mixture into tin. Set overnight in the refrigerator. Remove tin from the refrigerator, stand at room temperature for 30 minutes then carefully un mould onto a board or tray. Cover loosely with plastic food wrap and store in the refrigerator.

### Decorate

Decorate bear as desired.

Makes 1 cake

Chocolate Crackles, Teddy's Crackle Cake



## Marble Bars

125 g (1/2 block) Copha, chopped  
250 g packet Pascall Pink and White Marshmallows  
4 cups Kellogg's Rice Bubbles  
1/2 cup Nestlé Choc Bits

### Melt

Place Copha and Marshmallows in a saucepan, place over a low heat and stir until melted. (This mixture will not blend together.)

### Mix

Place Rice Bubbles and Choc Bits in a bowl. Add melted Copha mixture and mix to combine.

### Set

Press mixture firmly into a foil-lined 19 x 29 cm shallow cake tin. Place in the refrigerator to set. Cut into bars. Store in an airtight container in the refrigerator.

Makes 24

## White Crackles

250 g (1 block) Copha, chopped  
4 cups Kellogg's Rice Bubbles  
1 cup pure icing sugar, sifted  
1/2 cup Nestlé Coconut Milk Powder  
1 cup desiccated coconut

### Melt

Place Copha in a saucepan or microwavable bowl and melt over a low heat or on defrost (30%) in the microwave.

### Mix

Place Rice Bubbles, icing sugar, Coconut Milk Powder and coconut in a bowl. Add melted Copha and mix to combine.

### Set

Spoon mixture evenly into 24 paper patty cases. Place in the refrigerator to set. Store in an airtight container in the refrigerator.

Makes 24

White Crackles, Crackly Crunchies, Marble Bars



## Crackly Crunchies

185 g (3/4 block) Copha, chopped  
1 cup pure icing sugar  
2 tablespoons cocoa  
4 cups Kellogg's Rice Bubbles  
1/2 cup desiccated coconut  
1/2 cup Nestlé Coconut Milk Powder  
30 ice-block sticks

### Melt

Place Copha in a saucepan or microwavable bowl and melt over a low heat or on defrost (30%) in the microwave.

### Mix

Sift icing sugar and cocoa together into a bowl. Stir in Rice Bubbles, coconut and Coconut Milk Powder. Add melted Copha and mix to combine.

### Set

Spoon mixture evenly into 30 paper patty cases. Place an ice-block stick in each one. Place in the refrigerator to set. Store in an airtight container in the refrigerator.

Makes 30



# Crackle Train

For this recipe you will need a train engine novelty cake tin and an 8 x 26 x 2 cm bar tin.

2½ quantities Chocolate Crackles recipe (recipe page 8)

small quantity of chocolate icing  
lollies for decoration

Make up Chocolate Crackles according to the recipe.

**Set** Press mixture into the two halves of the train tin and into the bar tin. Set overnight in the refrigerator. Remove tins from the refrigerator, stand at room temperature for 30 minutes then carefully unmould. Cover loosely with plastic food wrap and store in the refrigerator.

**Assemble** Sandwich the two halves of the train together and stick to a board or tray with chocolate icing. Cut the bar into three even pieces and arrange as carriages behind the engine. Decorate as shown using icing to stick lollies in place. Cover loosely with plastic food wrap and store in the refrigerator.

Novelty cake tins may be purchased through cake decorating suppliers or hired at selected cake shops.

Makes 1 cake

Crackle Train



# FUTURISTIC



## UFO's

125 g (1/2 block) Copha, chopped  
 1 1/4 cups Nestlé Milk Melts  
 3 cups Kellogg's Rice Bubbles  
 200 g Pascall Licorice Allsorts, finely chopped

**Melt** Place Copha and Melts in a heatproof bowl and melt over a saucepan of gently simmering water.

**Mix** Place Rice Bubbles and Licorice Allsorts in a bowl. Add melted Copha mixture and mix to combine.

**Set** Press mixture into a foil-lined 19 x 29 cm shallow cake tin. Place in the refrigerator to set. Using a biscuit cutter, cut out rounds and store in an airtight container in the refrigerator.

Makes 16

UFO's, Alien Eyes



## Alien Eyes

60 g (1/4 block) Copha, chopped  
 125 g cream cheese  
 1/2 cup pure icing sugar, sifted  
 1 cup desiccated coconut  
 24 x 1 cm thick pieces licorice  
 shredded coconut

**Melt** Place Copha in a saucepan or microwavable bowl and melt over a low heat or on defrost (30%) in the microwave.

**Mix** Place cream cheese, icing sugar and coconut in a bowl. Add melted Copha and beat until smooth. Refrigerate until firm.

**Set** Take heaped teaspoons of mixture and shape around each piece of licorice, allowing one end of the licorice to show. Roll in shredded coconut. Place in the refrigerator to set. Store in an airtight container in the refrigerator.

Makes 24



## Astro Snacks

60 g (1/4 block) Copha, chopped  
1/4 cup Nestlé Choc Melts  
1 cup sultanas  
2/3 cup currants  
1/2 cup toasted almond slivers  
8 ice cream wafers

**Melt** Place Copha and Melts in a heatproof bowl and melt over a saucepan of gently simmering water.

**Mix** Place sultanas, currants and almonds in a bowl. Add melted Copha mixture and mix to combine.

**Set** Line the base of a foil-lined 20 cm square cake tin with ice cream wafers, trimming to fit. Press Copha mixture over wafers. Place in the refrigerator to set. Cut into pieces and store in an airtight container in the refrigerator.

Makes 32

## Cosmic Crunchies

125 g (1/2 block) Copha, chopped  
3/4 cup chopped milk cooking chocolate  
4 cups Kellogg's Rice Bubbles  
8 x 25 g Milky Way® Bars, finely chopped

**Melt** Place Copha and chocolate in a heatproof bowl and melt over a saucepan of gently simmering water.

**Mix** Place Rice Bubbles and chopped Milky Way® Bars in a bowl. Add melted Copha mixture and mix to combine.

**Set** Spoon mixture evenly into 30 paper patty cases. Place in the refrigerator to set. Store in an airtight container in the refrigerator.

Makes 30



Astro Snacks

## Loopy Choc Brittle

60 g (1/4 block) Copha, chopped  
1 1/2 cups Nestlé Milk Melts  
4 cups Kellogg's Froot Loops

**Melt** Place Copha and Melts in a heatproof bowl and melt over a saucepan of gently simmering water.

**Mix** Place Froot Loops in a bowl. Add melted Copha mixture and mix to combine.

**Set** Press mixture into a foil-lined 19 x 29 cm shallow cake tin. Place in the refrigerator to set. Cut into irregular shaped pieces and store in an airtight container in the refrigerator.

Makes approximately 30



Loopy Choc Brittle, Cosmic Crunchies

## Lunar Rocks

50 g (1/5 block) Copha, chopped  
3/4 cup Nestlé Milk Melts  
2 tablespoons crunchy peanut butter  
200 g well-crushed plain corn chips

**Melt** Place Copha, Melts and peanut butter in a heatproof bowl and melt over a saucepan of gently simmering water.

**Mix** Place corn chips in a bowl. Add melted Copha mixture and mix to combine.

**Set** Place small teaspoons of mixture on a foil-lined tray. Place in the refrigerator to set. Store in an airtight container in the refrigerator.

Makes approximately 48



Creepy Crawlies, Lunar Rocks

Makes 36

## Creepy Crawlies

20 g (1 tablespoon) Copha  
2/3 cup Nestlé Milk Melts  
2 tablespoons crunchy peanut butter  
100 g packet plain fried noodles

**Melt** Place Copha, Melts and peanut butter in a heatproof bowl and melt over a saucepan of gently simmering water.

**Mix** Place noodles in a bowl. Add melted Copha mixture and mix to combine.

**Set** Place teaspoons of mixture on a foil-lined tray. Place in the refrigerator to set. Store in an airtight container in the refrigerator.

Makes 36



Moon Crater Chunks

## Moon Crater Chunks

85 g (1/3 block) Copha, chopped  
2 cups Nestlé Milk Melts  
3 cups chopped Kellogg's Apricot Mini-Wheats  
1/4 cup pure icing sugar, sifted  
1/2 cup chopped jelly snakes

**Melt** Place Copha and Melts in a heatproof bowl and melt over a saucepan of gently simmering water.

**Mix** Place Mini-Wheats, icing sugar and jelly snakes in a bowl. Add melted Copha mixture and mix to combine.

**Set** Press mixture into a foil-lined 19 x 29 cm shallow cake tin. Place in the refrigerator to set. Cut into pieces and store in an airtight container in the refrigerator.

Makes approximately 18

# Party Time

With the help of Copha you can create wonderful party treats for kids. Here are two easy parties that are sure to be a hit.

## Rhino Bars

85 g (1/3 block) Copha, chopped  
3 x 65 g Mars® Bars, chopped  
3 cups Kellogg's Rice Bubbles  
20g (1 tablespoon) Copha, extra, chopped  
1 1/3 cups Nestlé Milk Melts

**Melt** Place Copha and Mars® Bars in a saucepan, place over a low heat and stir until melted. Remove from the heat.

**Mix** Place Rice Bubbles in a bowl. Add melted Copha mixture and mix to combine. Press mixture into a foil-lined 19 x 29 cm shallow tin.

**Set** Melt extra Copha and Melts in a heatproof bowl over a saucepan of gently simmering water. Spread over slice. Place in the refrigerator to set. Cut into pieces and store in an airtight container in the refrigerator.

Makes 36

Enchanted Jungle Party: Lion Cara-Fops (page 22), Enchanted Crawlies Jaffa Cake (page 23), Frog Prince Bikkies (page 22), Rhino Bars (page 20)



## Lion Cara-Pops

20 g (1 tablespoon) Copha, chopped  
200 g sweetened condensed milk  
1 1/2 tablespoons golden syrup  
3/4 cup Kellogg's Rice Bubbles or Kellogg's Coco Pops  
15 drinking straws, cut in half

**Melt** Place Copha, condensed milk and golden syrup in a saucepan and cook over a low heat, stirring for 10-15 minutes or until mixture caramelises. Set aside to cool.

**Set** Refrigerate mixture until firm. Take teaspoons of mixture and roll into balls. Roll balls in Rice Bubbles or Coco Pops to coat. Stick a straw into each ball.

**Set** Place balls in the refrigerator to set. Store in an airtight container in the refrigerator.

Makes 30

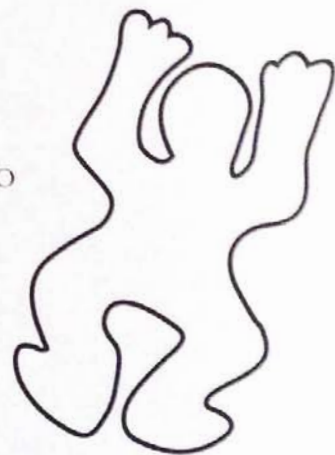
## Frog Prince Bikkies

1/3 quantity Easy Copha Frosting (recipe page 27)  
24 malt or plain square biscuits  
6 Uncle Toby's Roll-Ups  
frog pattern

Place frog pattern on Uncle Toby's Roll-Ups and cut out 24 frogs. Spread biscuits with frosting. Press a frog onto each biscuit and place in the refrigerator to set. Store in an airtight container in the refrigerator.

Makes 24

Uncle Toby's  
Roll-Ups are easily cut  
into any pattern and come in  
a great selection of colours. Use  
a variety of patterns, cartoon  
characters, animals or cosmic  
shapes to make biscuits to  
match the theme of  
your party.



## Enchanted Crawlies Jaffa Cake

1 packet chocolate cake mix  
125 g (1/2 block) Copha, chopped  
250 g cream cheese, softened  
1 tablespoon grated orange rind  
2 teaspoons orange juice  
1 cup pure icing sugar, sifted  
orange food colouring  
jelly frogs and snakes, black cats and lollies, for decoration

Make up packet cake according to directions. Bake in two 20 cm round tins lined with baking paper.

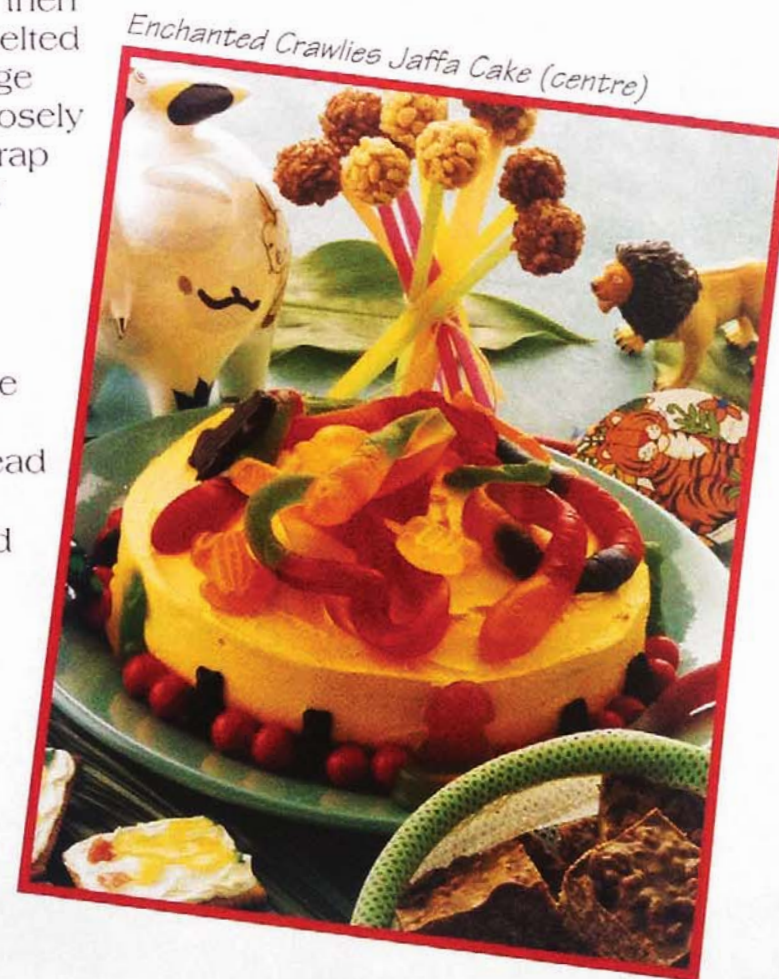
**Melt** Place Copha in a saucepan or microwavable bowl and melt over a low heat or on defrost (30%) in the microwave. Set aside to cool.

**Mix** Place cream cheese, orange rind and orange juice in a bowl and beat with an electric mixer until smooth. Gradually beat in icing sugar until creamy, then gradually beat in melted Copha. Mix in orange colouring. Cover loosely with plastic food wrap and refrigerate until mixture thickens.

## Assemble

Sandwich chocolate cakes with some Copha cream. Spread remaining Copha cream over top and sides of cake. Decorate with jelly frogs, snakes, cats and lollies as desired.

Makes 1 cake



## Fairy Dust Cakes

1 quantity Easy Copha Frosting (recipe page 27)  
32 patty cakes, home-made or packet mix  
edible pink, green and yellow food colouring  
icing sugar coloured pink, green and yellow

**Colour** Divide Frosting into three equal quantities. Colour one-third pink, one-third green and one-third yellow.

**Fill** Cut a circle out of each cake and cut each circle in half. Fill centre of cake with Easy Copha Frosting. Place cut cake tops on top of Frosting to form wings.

**Decorate** Sprinkle cakes with sifted coloured icing sugar to match the colour of the Frosting.

Makes 32

## Magic Wands

1-2 teaspoons milk  
1/3 quantity Easy Copha Frosting (recipe page 27)  
12 slices thick toast bread  
18 bamboo skewers, cut in half  
hundreds and thousand's, coloured sprinkles and cachous

**Mix** Beat sufficient milk into Easy Copha Frosting to make a mixture of spreading consistency.

**Cut** Using pastry cutters, cut out stars, moons, mushrooms or diamonds from the bread slices.

**Assemble** Stick a skewer into each bread shape to form a wand. Spread bread shapes with frosting and decorate as desired. Store loosely covered with plastic food wrap in the refrigerator.

Makes 36

To colour icing sugar, sieve a small amount of icing sugar into a bowl, add a few drops edible food colouring and mix in well with a fork.

If pastry cutters are not available, draw or trace desired shapes onto greaseproof paper, cut out, trace onto cardboard and make your own templates.

Fairy Tales Party: Magic Wands (page 24), Katie-Belle Cake (page 26),  
Fairy Dust Cakes (page 24), Loopy Fruits (page 26)



## Katie-Belle Cake

250 g (1 block) Copha, chopped  
200 g Pascall Vanilla Marshmallows  
6 cups Kellogg's Rice Bubbles  
1<sup>2</sup>/<sub>3</sub> cups (150 g packet) Nestlé Coconut Milk Powder  
1/2 cup pure icing sugar, sifted  
200 g Pascall Raspberry Marshmallows, quartered  
fairy on a stick, crystal shred or cellophane for decoration

**Melt** Place Copha and Vanilla Marshmallows in a heatproof bowl and melt, stirring occasionally, over gently simmering water until both Copha and Marshmallows are just melted. (This mixture will not blend together.)

**Mix** Place Rice Bubbles, Coconut Milk Powder, icing sugar and Raspberry Marshmallows in a bowl. Add melted Copha mixture and mix to combine.

**Set** Line a deep 20 cm round cake tin with baking paper. Spoon mixture into cake tin, shaping to look like a rounded, risen cake. Place in the refrigerator to set. Decorate cake as desired and store loosely covered with plastic food wrap in the refrigerator.

Makes 1 cake

## Loopy Fruits

60g (1/4 block) Copha, chopped  
1 cup Nestlé White Melts  
1 1/2 cups Kellogg's Froot Loops

**Melt** Place Copha and Melts in a heatproof bowl and melt over a saucepan of gently simmering water.

**Mix** Place Froot Loops in a bowl. Add melted Copha mixture and mix to combine.

**Set** Spoon mixture evenly into fruit-shaped ice-block trays, overfilling each one. Place in the refrigerator to set. Stand at room temperature for 15 minutes then carefully unmould and store in an airtight container in the refrigerator.

Makes 18

If  
unable to  
obtain fruit-shaped  
ice-block trays, set in  
any large ice-cube  
trays.

## Easy Copha Frosting

*This frosting is excellent for piping.*

60 g (1/4 block) Copha, chopped and softened  
60 g (1/4 block) Fairy Cooking Margarine, chopped and softened  
2 cups pure icing sugar, sifted  
1/4 teaspoon vanilla essence  
milk (optional)

**Cream** Place Copha and Margarine in a small bowl and beat with an electric mixer until light and fluffy.

**Mix** Gradually mix in icing sugar and continue beating until smooth. Add vanilla essence and a little milk, if the mixture is too thick. Use as desired.



Katie-Belle Cake (centre)

# The Classics



## White Christmas

250 g (1 block) Copha, chopped  
 2 cups Kellogg's Rice Bubbles  
 1 cup desiccated coconut  
 1 cup full-cream powdered milk  
 1 cup chopped mixed dried fruits  
 1 cup pure icing sugar, sifted  
 2-3 drops vanilla essence

### Melt

Place Copha in a saucepan or microwavable bowl and melt over a low heat or on defrost (30%) in the microwave.

### Mix

Place Rice Bubbles, coconut, powdered milk, dried fruits, icing sugar and vanilla essence in a bowl. Add melted Copha and mix to combine.

### Set

Press mixture into a foil-lined 19 x 29 cm shallow cake tin. Place in the refrigerator to set. Cut into pieces and store in an airtight container in the refrigerator.

Makes 36

## Chocolate Crackles

250 g (1 block) Copha, chopped  
 1 cup pure icing sugar  
 1/4 cup cocoa  
 4 cups Kellogg's Rice Bubbles  
 1 cup desiccated coconut

### Melt

Place Copha in a saucepan or microwavable bowl and melt over a low heat or on defrost (30%) in the microwave.

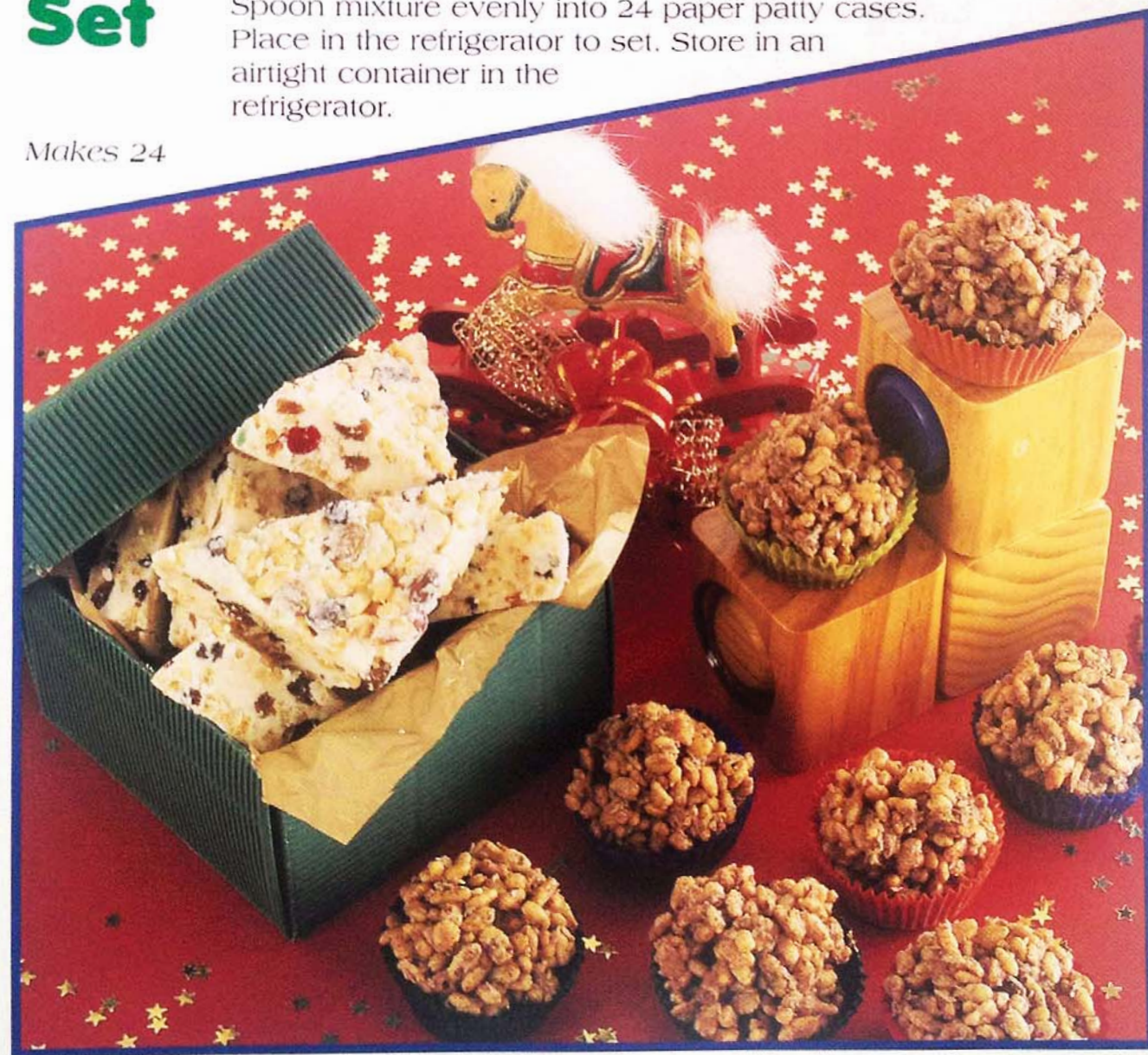
### Mix

Sift icing sugar and cocoa together into a bowl. Stir in Rice Bubbles and coconut. Add melted Copha and mix to combine.

### Set

Spoon mixture evenly into 24 paper patty cases. Place in the refrigerator to set. Store in an airtight container in the refrigerator.

Makes 24



White Christmas, Chocolate Crackles

## Chocolate Biscuit Cake

155 g (5/8 block) Copha, chopped  
2 cups pure icing sugar  
2 tablespoons cocoa  
1 x 60 g egg, lightly beaten  
1 teaspoon vanilla essence  
250 g milk coffee biscuits  
1 tablespoon milk or dry sherry or rum

**Melt** Place Copha in a saucepan or microwavable bowl and melt over a low heat or on defrost (30%) in the microwave.

**Mix** Sift icing sugar and cocoa together into a bowl. Stir in egg and vanilla essence. Add melted Copha and mix to combine.

**Set** Brush biscuits with milk, sherry or rum as you assemble cake. Starting and finishing with chocolate mixture, arrange alternate layers of chocolate mixture and biscuits in a 16 cm square tin, lined with baking paper. Cover loosely with plastic food wrap and place in the refrigerator to set. Remove cake from the refrigerator 30-60 minutes before serving. Serve cut into slices.

Makes 24

## Rum Balls

125 g (1/2 block) Copha, chopped  
1 cup Nestlé Choc Melts  
1 1/2 cups cake crumbs  
1/2 cup ground almonds  
2 tablespoons pure icing sugar, sifted  
2 tablespoons rum  
chocolate sprinkles



**Melt** Place Copha and Melts in a heatproof bowl and melt over a saucepan of gently simmering water.

**Mix** Place cake crumbs, ground almonds, icing sugar and rum in a bowl. Add melted Copha and mix to combine.

**Set** Refrigerate mixture until firm. Take teaspoons of mixture and shape into balls, then roll in chocolate sprinkles to coat. Place in the refrigerator to set. Store in an airtight container in the refrigerator.

Makes 45



Rum Balls, Chocolate Biscuit Cake



## Apricot Bon Bons

125 g (1/2 block) Copha, chopped  
1 1/2 cups pure icing sugar, sifted  
1 cup dried apricots, chopped  
1/2 cup desiccated coconut  
3 drops almond essence  
shredded coconut

**Melt** Place Copha in a saucepan or microwavable bowl and melt over a low heat or on defrost (30%) in the microwave.

**Mix** Place icing sugar, apricots, coconut and almond essence in a bowl. Add melted Copha and mix to combine. Chill until just firm.

**Set** Divide mixture into 4 equal portions and shape each into a log. Roll each log in shredded coconut and wrap in foil. Place in refrigerator to set. Cut into pieces, wrap in cellophane and store in an airtight container in the refrigerator.

Makes 24

## Chocolate Christmas

185 g (3/4 block) Copha, chopped  
1 1/4 cups Nestlé Choc Melts  
3 cups Kellogg's Rice Bubbles  
1 cup desiccated coconut  
2 cups chopped mixed dried fruit  
1 cup pure icing sugar, sifted  
1 cup full-cream powdered milk

**Melt** Place Copha and Melts in a heatproof bowl and melt over a saucepan of gently simmering water.

**Mix** Place Rice Bubbles, coconut, dried fruit, icing sugar and powdered milk in a bowl. Add melted Copha mixture and mix to combine.

**Set** Press mixture into a foil-lined 19 x 29 cm shallow cake tin. Place in the refrigerator to set. Cut into pieces and store in an airtight container in the refrigerator.

Makes 36

*Apricot Bon Bons, Chocolate Christmas  
Opposite: Lemon Coconut Slice*

## Lemon Coconut Slice

1 x 250 g packet morning coffee biscuits  
LEMON COCONUT FILLING  
125 g (1/2 block) Copha, chopped  
1 x 400 g can sweetened condensed milk  
1 1/2 cups desiccated coconut  
1/4 cup lemon juice  
1 tablespoon grated lemon rind  
extra desiccated coconut  
LEMON ICING  
20 g (1 tablespoon) Copha  
1 1/2 cups sifted icing sugar  
1/2 teaspoon lemon juice  
1/2 teaspoon vanilla essence  
3-4 tablespoons hot water

Line the base of a 19 x 29 cm shallow cake tin with baking paper and a layer of biscuits, cutting to fit if necessary.

**Melt** Place Copha in a saucepan or microwavable bowl and melt over a low heat or on defrost (30%) in the microwave.

**Mix** Place condensed milk, coconut, lemon juice and lemon rind in a bowl. Add melted Copha and mix to combine.

**Set** Spread mixture over biscuit base and cover with another layer of biscuits. Spread with icing and sprinkle with extra coconut. Set at room temperature. Cut into squares and store in an airtight container in the refrigerator.

*For the icing:* Place Copha in a saucepan or microwavable bowl and melt over a low heat or on defrost (30%) in the microwave. Place icing sugar, lemon juice and vanilla essence in a bowl. Add melted Copha and mix to combine. Beat in sufficient hot water to make a smooth paste.

Makes 20



## Coconut Ice

125 g (1/2 block) Copha, chopped  
4 cups pure icing sugar, sifted  
2 1/2 cups desiccated coconut  
2 egg whites, whisked  
1 teaspoon vanilla essence  
edible pink food colouring

**Melt** Place Copha in a saucepan or microwavable bowl and melt over a low heat or on defrost (30%) in the microwave.

**Mix** Place icing sugar, coconut, egg whites and vanilla essence in a bowl and mix to combine. Add melted Copha and mix to combine.

**Set** Press half the mixture into a foil-lined 15 cm square cake tin. Colour remaining mixture with food colouring to make a pale pink colour. Press pink mixture over top of the white mixture. Place in the refrigerator to set. Cut into pieces and store in an airtight container in the refrigerator.

Makes 36

## Rocky Road

85 g (1/3 block) Copha, chopped  
1/2 cup pure icing sugar  
1/2 cup cocoa  
125 g Pascall Vanilla and Raspberry Marshmallows, chopped  
1/2 cup chopped walnuts  
1/2 teaspoon vanilla essence

**Melt** Place Copha in a saucepan or microwavable bowl and melt over a low heat or on defrost (30%) in the microwave.

**Mix** Sift icing sugar and cocoa together into a bowl. Stir in Marshmallows, walnuts and vanilla essence. Add melted Copha and mix to combine.

**Set** Press mixture into a foil-lined 18 cm square shallow cake tin. Place in the refrigerator to set. Cut into pieces and store in an airtight container in the refrigerator.

Makes 24



Rocky Road, Coconut Ice

# TOPPED With CHOC

## Choc-O-Nanas

- 60 g (1/4 cup) Copha, chopped
- 1/4 cup pure icing sugar
- 1/4 cup cocoa
- 1/4 teaspoon vanilla essence
- 3 bananas, peeled and each cut into 4 even pieces
- 1 cup crushed nuts or 2 cups Kellogg's Rice Bubbles

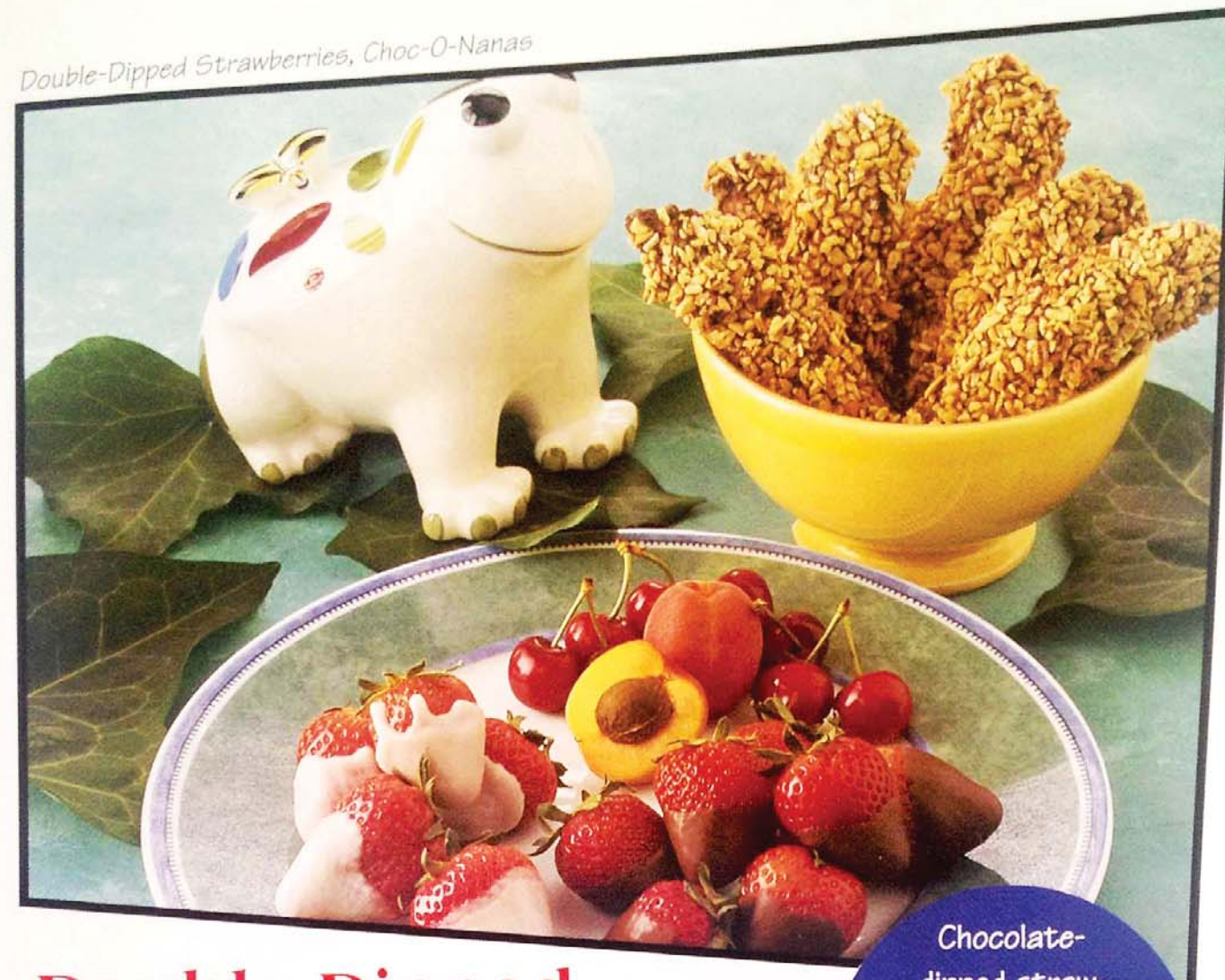
**Melt** Place Copha in a saucepan or microwavable bowl and melt over a low heat or on defrost (30%) in the microwave.

**Mix** Sift icing sugar and cocoa together into a bowl. Stir in vanilla essence. Add melted Copha and mix until smooth.

**Set** Place a piece of banana on a fork and dip into chocolate mixture to coat. Then roll in crushed nuts or Rice Bubbles. Place in the refrigerator to set. Store in an airtight container in the refrigerator.

Makes 12

Double-Dipped Strawberries, Choc-O-Nanas



## Double-Dipped Strawberries

- 20 g (1 tablespoon) Copha, chopped
- 1/2 cup Nestlé Milk, Choc or White Melts
- 1 punnet strawberries, washed and thoroughly dried
- strong toothpicks

**Melt** Place Copha and Melts in a heatproof bowl and melt over a saucepan of gently simmering water.

**Dip** Place a toothpick in the stem of each strawberry and dip the strawberry in the melted Copha mixture to half coat. Allow excess mixture to drain off.

**Set** Stand strawberries on toothpicks in a piece of polystyrene foam covered with greaseproof paper and allow to set. Dip again in chocolate and allow to set. Store in an airtight container in the refrigerator.

Makes approximately 12

Chocolate-dipped strawberries look stunning as a garnish for desserts, particularly citrus flans.

## Chocolate Mint Slice

### COCONUT BASE

185 g (3/4 block) Fairy Cooking Margarine, chopped

1 1/2 cups self-raising flour

1/2 cup brown sugar

1 cup desiccated coconut

### PEPPERMINT FILLING

20g (1 tablespoon) Copha, chopped

1 cup icing sugar

1 1/2 tablespoons milk

1/2 teaspoon peppermint essence

### CHOCOLATE ICING

60g (1/4 block) Copha, chopped

1/2 cup drinking chocolate

### Melt

Place Margarine in a saucepan or microwavable bowl and melt over a low heat or on defrost (30%) in the microwave.

### Mix

Place flour, brown sugar and coconut in a bowl. Add melted Margarine and mix to combine. Press mixture into a greased and lined 19 x 29 cm shallow cake tin and bake at 190°C for 20 minutes or until cooked.

### Set

While still warm, spread base with Peppermint Filling. Cool completely, then spread with Chocolate Icing. Set at room temperature. Cut into squares and store in an airtight container in the refrigerator.

*For the filling:* Place Copha in a saucepan or microwavable bowl and melt over a low heat or on defrost (30%) in the microwave. Place icing sugar, milk and peppermint essence in a bowl. Add melted Copha and mix until smooth.

*For the icing:* Place Copha in a saucepan or microwavable bowl and melt over a low heat or on defrost (30%) in the microwave. Place drinking chocolate in a bowl and gradually mix in melted Copha until smooth.

Makes 36



## Caramel Slice

### COCONUT BASE

125g (1/2 block) Fairy Cooking Margarine, chopped

1 cup plain flour, sifted

1/2 cup brown sugar

1 cup desiccated coconut

### CARAMEL FILLING

60g (1/4 block) Fairy Cooking Margarine

2 tablespoons golden syrup

1 x 400g can sweetened condensed milk

### CHOCOLATE ICING

20g (1 tablespoon) Copha, chopped

125g dark cooking chocolate, chopped

### Melt

Place Margarine in a saucepan or microwavable bowl and melt over a low heat or on defrost (30%) in the microwave.

### Mix

Place flour, sugar and coconut in a bowl. Add melted Margarine and mix to combine. Press mixture into a lined 19 x 29 cm shallow cake tin and bake at 180°C for 15-20 minutes. Spread filling over base and bake at 180°C for 10 minutes longer.

### Set

Allow slice to cool, then spread with icing. Place in the refrigerator to set. Cut into pieces and store in an airtight container in the refrigerator.

*For the filling:* Place Margarine, golden syrup and condensed milk in a saucepan and bring to the boil over a medium heat. Reduce heat and cook, stirring constantly, for 5 minutes.

*For the icing:* Place Copha and chocolate in a heatproof bowl or microwavable bowl and melt over a saucepan of simmering water or on defrost (30%) in the microwave.

Makes 36

*Chocolate Mint Slice, Caramel Slice*

## Fudgy Choc-A-Mel Topping

60 g (1/4 block) Copha, chopped  
1 cup brown sugar  
300 mL fresh cream  
1 teaspoon vanilla essence  
1 1/2 cups Nestlé Milk Melts

**Melt** Place Copha, brown sugar, cream and vanilla essence in a saucepan and stirring occasionally, bring to the boil. Reduce heat and simmer for 5 minutes. Remove from the heat.

**Beat** Using a wooden spoon, beat Melts into melted Copha mixture until smooth. Set aside to cool. Place mixture into sterile jars. Store topping in the refrigerator.

**Reheat** To use, gently reheat quantity required in a saucepan or microwavable bowl over a low heat or on defrost (30%) in the microwave. Serve over ice cream, pancakes or waffles.

*Makes 2 1/2 cups*

## Choc-Top Cones

60 g (1/4 block) Copha, chopped  
1/3 cup pure icing sugar  
2 tablespoons cocoa  
24 mini ice cream cones  
1 x 2 litre tub Streets Blue Ribbon Ice Cream  
sweets for decoration

**Melt** Place Copha in a saucepan or microwavable bowl and melt over a low heat or on defrost (30%) in the microwave.

**Mix** Sift icing sugar and cocoa together into a bowl. Add Copha and mix to combine. Spoon Ice Cream into cones, piling it high, then working very quickly, dip Ice Cream into the chocolate mixture and decorate with sweets.

**Eat** Serve immediately or store in the freezer for up to 2 hours.

*Makes 24*



*Choc-Top Cones, Fudgy Choc-A-Mel Topping*



## Coconut Macadamia Clusters

30 g (1 1/2 tablespoons) Copha, chopped  
 60 g cream cheese, softened  
 1/4 cup pure icing sugar, sifted  
 1/2 cup desiccated coconut  
 36 honey roasted macadamia nuts  
 sifted cocoa

**Melt** Place Copha in a saucepan or microwavable bowl and melt over a low heat or on defrost (30%) in the microwave.

**Mix** Place cream cheese, icing sugar and coconut in a bowl. Add melted Copha and mix to combine. Chill mixture until firm.

**Set** Take teaspoons of mixture and shape around 2 macadamia nuts to form balls. Place in the refrigerator to set. Store in an airtight container in the refrigerator. Just prior to serving, sprinkle lightly with sifted cocoa.

Makes 18

## Pistachio and Paw Paw Brittle

20 g (1 tablespoon) Copha, chopped  
 1 cup Nestlé White Melts  
 3/4 cup shelled pistachio nuts  
 3/4 cup finely chopped dried paw paw or pineapple

**Melt** Place Copha and Melts in a heatproof bowl and melt over a saucepan of gently simmering water.

**Mix** Place pistachio nuts and paw paw in a bowl. Add melted Copha mixture and mix to combine.

**Set** Spread mixture thinly over a foil-lined baking tray. Place in the refrigerator to set. Cut into irregular pieces and store in an airtight container in the refrigerator.

Makes 24

*Pistachio and Paw Paw Brittle, Coconut Macadamia Clusters*



## Fudge

30 g (1/8 block) Copha, chopped  
1/2 cup brown sugar  
1/2 cup (125 mL) fresh cream  
1/2 teaspoon vanilla essence  
1 cup Nestlé Milk Melts

### Melt

Place Copha, brown sugar, cream and vanilla essence in a saucepan and, stirring occasionally, bring to the boil. Reduce heat and simmer, without stirring, for 5 minutes. Remove from the heat.

### Mix

Using a wooden spoon, beat in Melts and continue beating for 5 minutes or until mixture is cool and thickened.

### Set

Pour mixture into a foil-lined 8 x 26 x 2 cm bar tin. Place in the refrigerator to set. Cut into pieces and store in an airtight container in the refrigerator.

**Choc-Coffee Bean Fudge:** After cutting the fudge into pieces, top each piece with a chocolate-coated coffee bean.

**Brazil Nut Fudge:** After beating the fudge, add 3/4 cup roasted chopped brazil nuts. Then place mixture in a foil-lined 8 x 26 x 2 cm bar tin and set in the refrigerator.

Makes 16

*Fudge is best made a day before required. Cut fudge into pieces using a heated dry knife, arrange on a serving plate and keep refrigerated until required.*



*Fudge, Peppermint Almonds*

## Peppermint Almonds

40 g (2 tablespoons) Copha, chopped  
1 egg white  
2 1/3 cups pure icing sugar, sifted  
1 teaspoon lemon juice  
1/8 teaspoon peppermint essence  
few drops edible green food colouring  
36 toasted almonds

### Melt

Place Copha in a saucepan or microwavable bowl and melt over a low heat or on defrost (30%) in the microwave.

### Mix

Place egg white, icing sugar, lemon juice, peppermint essence and food colouring in a bowl. Add melted Copha and mix to combine. Refrigerate mixture until firm.

### Set

Take teaspoons of mixture, shape into rounds and place on a foil-lined baking tray. Press an almond onto the top of each one. Place in the refrigerator to set. Store in an airtight container in the refrigerator.

Makes 36

## Malted Coconut Roughs

30 g (1 1/2 tablespoons) Copha, chopped  
1 cup Nestlé Choc Melts  
1/2 cup malted milk powder  
1 1/4 cups toasted desiccated coconut

**Melt** Place Copha and Melts in a heatproof bowl and melt over a saucepan of gently simmering water.

**Mix** Place malted milk powder and coconut in a bowl. Add melted Copha mixture and mix to combine.

**Set** Place teaspoons of mixture in mounds on a foil-lined tray. Place in the refrigerator to set. Store in an airtight container in the refrigerator.

Makes 30

## Crunchy Date Truffles

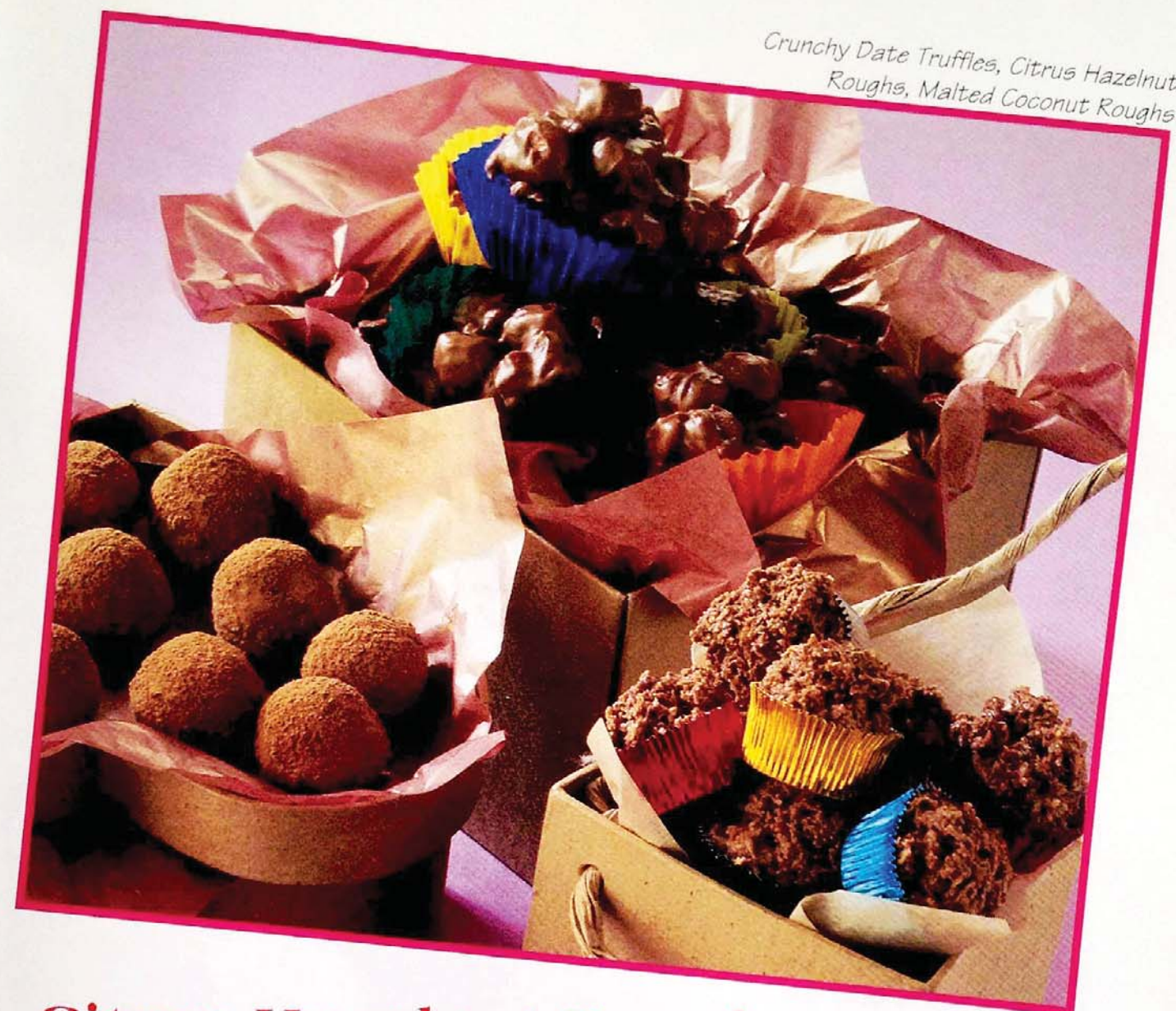
125 g (1/2 block) Copha, chopped  
1 cup Nestlé Milk Melts  
1 1/2 cups plain biscuit crumbs  
1/2 cup chopped dates  
2 tablespoons pure icing sugar, sifted  
sifted cocoa

**Melt** Place Copha and Melts in a heatproof bowl and melt over a saucepan of gently simmering water.

**Mix** Place biscuit crumbs, dates and icing sugar in a bowl. Add melted Copha mixture and mix to combine. Chill mixture until firm.

**Set** Take teaspoons of mixture and shape into balls. Place in the refrigerator to set. Store in an airtight container in the refrigerator. Just prior to serving, sprinkle lightly with sifted cocoa.

Makes 48



Crunchy Date Truffles, Citrus Hazelnut Roughs, Malted Coconut Roughs

## Citrus Hazelnut Roughs

20 g (1 tablespoon) Copha, chopped  
1/4 cup Nestlé Milk Melts  
1/4 cup Nutella  
1 1/2 cups whole roasted hazelnuts  
1/2 cup mixed peel

**Melt** Place Copha, Melts and Nutella in a heatproof bowl and melt over a saucepan of gently simmering water.

**Mix** Place hazelnuts and mixed peel in a bowl. Add melted Copha mixture and mix to combine.

**Set** Spoon mixture evenly into 36 paper patty cases. Place in the refrigerator to set. Store in an airtight container in the refrigerator.

Makes 36



# Just for Grown-ups

## Rich Chocolate Pots

*Delicious served with a fruit salad of dates, segmented oranges and toasted brazil nuts or fresh fruit.*

- 1/4 cup thickened cream
- 1 cup Nestlé Choc Melts
- 60 g (1/4 block) Copha, chopped
- 1 teaspoon vanilla essence
- 2 x 60 g egg whites
- 1 1/2 tablespoons caster sugar

**Melt** Place cream in a saucepan and bring almost to the boil over a medium heat. Remove from heat. Add Melts, Copha and vanilla essence and mix until ingredients are combined and mixture is smooth. Set aside to cool.

**Mix** Place egg whites in a small bowl and beat with an electric mixer until soft peaks form. Gradually beat in the sugar. Fold egg white mixture into Copha mixture.

**Set** Divide mixture evenly between 6-8 small pots or ramekins. Place in the refrigerator to set.

*Serves 6-8*

## Hazelnut Crackle with Sorbets

- 60 g (1/4 block) Copha, chopped
- 1 1/2 tablespoons Nutella
- 1 1/2 cups Kellogg's Rice Bubbles
- 50 g Vienna almonds, processed until fine sorbets for serving

**Melt** Place Copha and Nutella in a heatproof bowl and melt over a saucepan of gently simmering water.

**Mix** Place Rice Bubbles and processed almonds in a bowl. Add melted Copha mixture and mix to combine.

**Set** Press mixture into a foil-lined 19 x 29 cm shallow cake tin. Place in the refrigerator to set. Cut into pieces and store in an airtight container in the refrigerator. Serve with sorbets.

*Serves 8*



*Rich Chocolate Pots, Hazelnut Crackle with Sorbets*

## Passionfruit Cream

60 g (1/4 block) Copha, chopped  
1/2 cup Nestlé White Melts  
250 g cream cheese, softened  
200 g tube sweetened condensed milk  
150 mL thickened cream  
1/2 cup fresh passionfruit pulp  
fresh fruit for serving

**Melt** Place Copha and Melts in a heatproof bowl and melt over a saucepan of gently simmering water, cool.

**Mix** Place cream cheese and condensed milk in a bowl and beat with an electric beater until smooth. Fold in cream and passionfruit pulp, then gently fold in melted Copha mixture until smooth.

**Set** Cover with plastic food wrap and place in the refrigerator to set. To serve, spoon onto serving plates and accompany with fresh fruit. Alternatively, use to make Passionfruit and Orange Liqueur Cake (recipe this page) or Passionfruit Brûlée (recipe page 51).

Serves 6-8

## Passionfruit and Orange Liqueur Cake

125 g sponge fingers  
1/2 cup milk  
2 tablespoons orange liqueur  
1 quantity Passionfruit Cream (recipe this page)  
finely shaved white chocolate and sifted cocoa for garnish  
fresh fruit for serving

Arrange sponge fingers over the base of a 1 litre capacity dish.

**Mix** Place milk and orange liqueur in a bowl and mix to combine. Pour mixture over sponge fingers and stand until liquid is absorbed. Spread Passionfruit Cream over sponge fingers.

**Set** Place in the refrigerator to set. To serve, cut in pieces, top with white chocolate shavings and sifted cocoa and accompany with fruit.

Serves 6-8

To make white chocolate shavings, melt a small amount of white Nestlé Melts and spread thinly on a foil-covered flat board and allow to set. Drag a sharp cooks knife along chocolate to form curls or shavings.

## Passionfruit Brûlée

1 quantity Passionfruit Cream (recipe opposite)  
caster sugar  
berries for serving

**Set** Make up Passionfruit Cream as directed in recipe. Divide mixture between six 1/2 cup or eight 1/3 cup capacity ramekins and chill overnight to set.

**Brown** Sprinkle tops of Passionfruit Creams with caster sugar and caramelize with a blow torch or under a very hot grill. Chill in the refrigerator. Serve with berries.

Serves 6-8



Passionfruit Cream, Passionfruit Brûlée,  
Passionfruit and Orange Liqueur Cake

## Lime Curd

185 g (¾ block) Copha, chopped  
¾ cup Nestlé White Melts  
3 teaspoons lime zest  
200 g sweetened condensed milk  
300 mL sour cream  
3 tablespoons lime juice  
1-2 drops green food colouring

**Melt** Place Copha, Melts and lime zest in a heatproof bowl and melt over a saucepan of gently simmering water.

**Mix** Place condensed milk, sour cream, lime juice and food colouring in a bowl and beat until smooth. Add melted Copha mixture and mix to combine.

**Set** Place in the refrigerator to set. Serve in ramekins or use to make Tahitian Lime Tart, Tropicana Meringues or Lime Calypso.

*Makes approximately 3 cups*

*Zest is the outermost part of the lime rind. Use a lemon zester to remove zest. Alternatively, carefully grate the lime rind using the finest holes on a food grater.*

## Lime Calypso

1 quantity Lime Curd (see recipe this page)  
6 sheets commercial filo pastry  
pure icing sugar  
selection of sliced fresh fruits such as sliced mango, passionfruit, kiwi fruit

**Set** Place 12 lightly greased egg rings on a tray lined with baking paper. Fill egg rings with Lime Curd and smooth the tops with a flat palette knife. Set in the refrigerator.

**Bake** Cut each piece of filo pastry into half, scrunch and place on baking trays lined with baking paper. Sprinkle lightly with icing sugar and bake at 180°C for 1-2 minutes or until pastry is golden. Cool.

**Decorate** Unmould Lime Curd rounds onto serving plates, serve with filo pastry scrunches and fresh fruit.

*Serves 12*

**Tahitian Lime Tart:** Cook and cool two commercial 15 cm tart shells or 24 frozen tartlet shells, then fill with 1 quantity Lime Curd (recipe opposite). Place in refrigerator to set.

*Lime Calypso, Tropicana Meringues, Tahitian Lime Tart, Lime Curd*



**Tropicana Meringues:** For these you will need 8 (1 packet) individual meringue shells, 1 quantity Lime Curd (see recipe opposite), chilled overnight and some strawberries for garnishing. To assemble, fill meringue shells with Lime Curd, swirling it high, garnish with strawberries and serve. *Serves 8*

# Christmas & Easter



## Glacé Fruit Cake

- 125 g (1/2 block) Copha, chopped
- 1/2 cup brown sugar
- 2 cups crushed morning coffee biscuits
- 1 tablespoon cocoa
- 3/4 cup raisins
- 1/2 cup chopped multi-coloured glacé cherries
- 1/2 cup chopped glacé pineapple
- 1/2 cup chopped roasted almonds
- 1/2 cup chopped walnuts
- 1/4 cup orange juice
- 1 tablespoon coffee liqueur
- glacé fruits for decoration
- melted apricot conserve for glaze

**Melt** Place Copha in a saucepan or microwavable bowl and melt over a low heat or on defrost (30%) in the microwave.

**Mix** Place brown sugar, biscuit crumbs, cocoa, raisins, cherries, pineapple, almonds, walnuts, orange juice and coffee liqueur in a bowl. Add melted Copha and mix to combine.

**Set** Press mixture into a foil-lined 13 x 24 cm shallow cake tin. Place in the refrigerator to set. Decorate top of cake with glacé fruits and brush with melted apricot conserve to glaze. Store in an airtight container in the refrigerator. Cut into pieces to serve.

Makes 20

## Festive Shortbread Slice

- 185 g (16) Arnott's Arno Shortbread Biscuits
- 60 g (1/4 block) Copha, chopped
- 1 cup Nestlé Milk Melts
- 1/4 cup red glacé cherries, quartered
- 1/4 cup green glacé cherries, quartered
- 1/4 cup yellow glacé cherries, quartered
- 1/4 cup chopped glacé ginger
- 1/2 cup chopped roasted brazil nuts

Line the base of a foil-lined 19 x 29 cm shallow cake tin with Shortbread Biscuits.

**Melt**

Place Copha and Melts in a heatproof bowl and melt over a saucepan of gently simmering water.

**Mix**

Place red, green and yellow cherries, ginger and brazil nuts in a bowl. Add melted Copha mixture and mix to combine.

**Set**

Spread fruit mixture over biscuits. Place in the refrigerator to set. Cut into bars and store in an airtight container in the refrigerator.

Makes 32

*Glacé Fruit Cake, Festive Shortbread Slice*



## Crunchy Bunnies

125 g (1/2 block) Copha, chopped  
1 1/2 cups Nestlé Milk Melts  
3 cups Kellogg's Rice Bubbles  
2 x 60 g Mars® Bars, roughly chopped

This mixture may be set in a foil-lined 19 x 29 cm shallow cake tin. Cut into pieces to serve.

**Melt** Place Copha and Melts in a heatproof bowl and melt over a saucepan of gently simmering water.

**Mix** Place Rice Bubbles and Mars® Bars in a bowl. Add melted Copha mixture and mix to combine.

**Set** Press mixture into ten bunny moulds (1/3 cup capacity) or into a large bunny mould (4 cup capacity). Place in the refrigerator to set. Store in an airtight container in the refrigerator.

*Makes 10 small bunnies or 1 large bunny*

## Bounty Eggs

60 g (1/4 block) Copha, chopped  
1/4 cup pure icing sugar, sifted  
1/4 cup full-cream powdered milk  
2 cups desiccated coconut  
1 cup chopped apricots  
1/4 cup milk  
2 egg whites, lightly beaten  
1 teaspoon vanilla essence  
2 x 50 g Coconut Bounty® Bars, cut into 8 pieces

**Melt** Place Copha in a saucepan or microwavable bowl and melt over a low heat or on defrost (30%) in the microwave.

**Mix** Place icing sugar, powdered milk, coconut, apricots, milk, egg whites and vanilla essence in a bowl. Add melted Copha and mix to combine.

**Set** Refrigerate mixture until firm if necessary. Divide mixture into 8 equal portions and shape each portion around a piece of Bounty® Bar to form an egg shape. Place in the refrigerator to set. Store in an airtight container in the refrigerator.

*Makes 8*



*Crunchy Bunnies, Bounty Eggs*

## Cherry Eggs

60 g (1/4 block) Copha, chopped  
 2 cups desiccated coconut  
 1/2 cup pure icing sugar, sifted  
 1 cup chopped red glacé cherries  
 2 egg whites, lightly beaten  
 1/4 cup milk  
 60 g milk chocolate, melted (optional)

**Melt** Place Copha in a saucepan or microwavable bowl and melt over a low heat or on defrost (30%) in the microwave.

**Mix** Place coconut, icing sugar, cherries, egg whites and milk in a bowl. Add melted Copha and mix to combine.

**Set** Refrigerate mixture until firm. Shape mixture into small egg shapes. Place in the refrigerator to set. Drizzle with melted chocolate, if desired. Store in an airtight container in the refrigerator.

Makes 12

**Chocolate Crackle**  
**Eggs:** Make up the Chocolate Crackle recipe (see page 8 or 29) as directed. Spoon mixture into 12 half egg moulds (1/4 cup capacity) and place in the refrigerator to set. Stand at room temperature for 15 minutes then carefully unmould. Place halves together and tie with a ribbon. Store in an airtight container in the refrigerator.



Cherry Eggs

## Index

Alien Eyes	15	Lime Calypso	52
Apricot Bon Bons	32	Lime Curd	52
Apricot Crackles	6	Lion Cara-Pops	22
Astro Snacks	16	Loopy Choc Brittle	17
		Loopy Fruits	26
		Lunar Rocks	18
Bounty Eggs	56		
Brazil Nut Fudge	44	Magic Wands	24
		Malted Coconut Roughs	46
Cara-Choc Rocks	7	Marble Bars	10
Caramel Slice	39	Moon Crater Chunks	19
Cherry Eggs	58		
Chocolate Biscuit Cake	30	Passionfruit Brûlée	51
Chocolate Christmas	32	Passionfruit Cream	50
Chocolate Crackles	8, 29	Passionfruit and Orange Liqueur Cake	50
Chocolate Crackle Eggs	58	Peppermint Almonds	45
Chocolate Mint Slice	38	Pistachio and Paw Paw Brittle	43
Choc-Coffee Bean Fudge	44		
Choc-O-Nanas	36	Rhino Bars	20
Choc-Top Cones	40	Rich Chocolate Pots	48
Citrus Hazelnut Roughs	47	Rocky Road	34
Coconut Ice	34	Rum Balls	30
Coconut Macadamia Clusters	42		
Cosmic Crunchies	16	Tahitian Lime Tart	53
Creepy Crawlies	18	Teddy's Crackle Cake	8
Crackle Train	12	Tropicana Meringues	53
Crackly Crunchies	11		
Crunchy Bunnies	56	UFOS	14
Crunchy Date Truffles	46		
		White Christmas	28
		White Crackles	10
Double-Dipped Strawberries	37		
Easy Copha Frosting	27		
Enchanted Crawlies Jaffa Cake	23		
Fairy Dust Cakes	24		
Festive Shortbread Slice	55		
Frog Prince Bikkies	22		
Fudge	44		
Fudgy Choc-A-Mel Topping	40		
Glacé Fruit Cake	54		
Hazelnut Crackle with Sorbets	49		
Katie-Belle Cake	26		
Lemon Coconut Slice	33		

### Measurement Chart

All recipes use standard metric measurements

1/4 teaspoon	1.25 mL
1/2 teaspoon	2.5 mL
1 teaspoon	5 mL
1 tablespoon	20 mL
1/4 cup	60 mL
1/2 cup	125 mL
2/3 cup	165 mL
3/4 cup	185 mL
1 cup	250 mL
2 cups	500 mL
4 cups	1 litre

**DIAMOND JUBILEE  
COOKBOOK**



**Copha**