



Yummy treats that'll be a hit with the whanau

These recipes are favourites from my childhood. My mum taught me to make them at an early age and baking for my family was how I learned to cook. With simple ingredients, the recipes are tried and true, and will fill your tins in no time. They are all super-quick and easy. The milk biscuits make plenty – freeze half and take them out for school lunches in the morning. The Whanganui slice is a decadent treat and lovely after dinner with coffee. My Maori kisses are delicate – the dates add that little something. My favourite, the coconut cream slice, takes only 10 minutes to make.



Maori Kisses

MAKES 20 PREPARATION 30 MINUTES COOKING 20 MINUTES

100g butter, softened
¾ cup sugar
2 eggs
½ cup dates, finely chopped
2 tablespoons cocoa
2 teaspoons baking powder
2 cups plain flour
FILLING
150g butter, softened
2 cups icing sugar
2 tablespoons cocoa
1 teaspoon vanilla extract
1 tablespoon boiling water

1. Preheat oven to fan bake, 180°C.
2. Cream butter and sugar
3. Add eggs, one at a time, beating until well combined.
4. Add dates to the creamed mixture.
5. Add sifted dry ingredients, then mix until combined.
6. Spoon teaspoonfuls of mixture onto trays lined with baking paper, flattening mixture slightly.
7. Bake for 10 minutes, then transfer to a rack to cool.
8. FILLING. Beat all ingredients together until light and fluffy.
9. To serve, sandwich together two biscuits with the filling.



Whanganui Slice

MAKES 12 PREPARATION 20 MINUTES SETTING TIME 2 HOURS

250g Kremelta
¼ cup cocoa
1 cup icing sugar
1 cup desicated coconut
4 cups cornflakes
¼ teaspoon salt
FILLING
100g butter
1 tin good-quality condensed milk
1 teaspoon vanilla extract
1 tablespoon golden syrup
1 cup brown sugar

1. Grease and line a 20 x 20cm cake tin with baking paper.
2. Melt Kremelta. Add cocoa and icing sugar, mixing to combine.

3. In a large bowl, combine coconut, cornflakes and salt.
4. Pour Kremelta over dry ingredients, then mix to combine. Divide mixture in half and press one half into cake tin.
5. **FILLING.** Place all the ingredients in a saucepan and bring to the boil. Simmer for 5 minutes, stirring constantly.
6. Pour mixture over base, then top with remaining crust mixture.
7. Place in the fridge to set for two hours. Slice and keep in an airtight container in the fridge.



Milk Biscuits

MAKES 50 PREPARATION 40 MINUTES COOKING 30 MINUTES

1½ cups sugar
½ cup milk
½ teaspoon baking soda
225g butter
1 teaspoon vanilla extract
4 cups flour
packet chocolate buttons

1. Preheat oven to fan bake, 150°C. Line two baking trays with baking paper.
2. In a pot, melt sugar, milk, baking soda and butter.
3. Take off heat and cool – this

step is very important.
 4. Add vanilla and flour, then mix to combine.
 5. Place tablespoons of mixture on tray, then flatten slightly. Top with a chocolate button.
 6. Cook for 12-15 minutes. Cool on a rack. Store in an airtight container.

Top tip

These biscuits freeze well.

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