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Apricot Fudge

100g butter
½ cup brown sugar
½ 400g can sweetened condensed milk
225g dried apricots
1 pkt plain Guide biscuits, crushed
Desiccated coconut

Line a 20cm square tin with baking paper.

Melt together butter, sugar and sweetened condensed milk. Remove from heat.

Add chopped apricots and crushed biscuits. Mix thoroughly and press into tin. Sprinkle with coconut, cut into squares. Store in fridge.

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Caramel Square

125g melted butter
1 cup sultanas
1 x 400g can sweetened condensed milk
1 pkt plain Guide biscuits, crushed

Blend butter with condensed milk, add biscuit crumbs and sultanas, mix well. Spread into a greased shallow 20cm square cake tin which has been lined with baking paper. Bake in a cool oven (160°C) for 40-45 minutes. Cool and cut into fingers.

Editor's note.

This recipe was first published to celebrate 75 years of Guiding in New Zealand, it is absolutely scrumptious but must be cooked in a cool oven otherwise it can catch very easily.

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Continental Fudge

125g butter
½ cup sugar
1 Tbsp cocoa
1 egg, beaten
1 pkt Guide biscuits, crushed
¼ cup chopped walnuts
1 tsp vanilla essence

Melt butter, sugar and cocoa. Remove from heat and add beaten egg and crushed biscuits, then all other ingredients. Press into sponge roll tin, chill then cover with filling.

Filling:

125g butter (soften, but don't melt)
1 tbsp hot water
2 cups icing sugar
1 tbsp custard powder

Mix all together thoroughly and spread on top of first mixture. Chill again. Ice with chocolate icing and slice into fingers.

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Lemon or Orange Slice

100g butter
1 dsp golden syrup
1 400g can sweetened condensed milk
1 cup coconut
2 pkts plain Guide biscuits, crushed
Rind of 1 orange

Icing:

Icing sugar
Orange juice

Melt butter, golden syrup and sweetened condensed milk and mix into coconut, crushed biscuits and orange rind. Press into a sponge roll tin. Ice with orange icing.

Variation:

Use lemon rind and lemon juice instead of orange.



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Rocky Road Slice

- 1 pkt plain Guide biscuits, crushed
- 1 ½ tbsps cocoa
- ½ cup castor sugar
- 125g butter
- 1 egg, beaten
- 1 cup coconut
- ½ cup chopped walnuts
- 1 250g pkt marshmallows, cut in quarters
- ½ cup slivered almonds, toasted
- 1 cup glace cherries, cut into halves
- 250g chocolate chips

Combine the crushed biscuits, cocoa and sugar in a large bowl. Cut in the butter with a pastry blender until the mixture resembles coarse breadcrumbs. Mix with the beaten egg.

Stir in the coconut and chopped walnuts. Spread into a sponge roll tin which has been lined with baking paper. Bake at 180°C for 15-20 minutes or until top is lightly browned.

Remove from oven, immediately top with marshmallows, toasted slivered almonds, halved cherries and chocolate chips. Return to the oven for 2 minutes to soften the chocolate. Swirl chocolate over marshmallow cherries and almonds.

Cool until chocolate sets. Cut into bars or squares. Makes 36-40 pieces.

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Lemon Cheesecake

- 17 plain Guide biscuits, crushed
- 60g butter
- 250g pkt cream cheese
- 1 400g can sweetened condensed milk
- 1 Tbsp gelatine
- ¼ cup water
- ¼ cup lemon juice (only ripe Lisbon variety lemon)

Melt butter and mix with the crushed biscuits. Press mixture into a 23cm foil-lined pie plate to form your shell. Chill in fridge.

Meanwhile, beat cream cheese until soft, gradually add the condensed milk, dissolve gelatine in hot water, add to the mixture with the lemon juice and mix well. Pour filling into the chilled pie shell.

Refrigerate until set and ready to serve. May be decorated with fresh or tinned fruit if desired. Serves 6.



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No-bake Cheesecake

1 tbsp gelatine
½ cup sugar
2 tbsps cold water
2 eggs, separated
½ cup milk
½ tsp grated lemon rind
2 tbsps lemon juice
½ tsp vanilla essence
250g cottage cheese, sieved
300ml cream, whipped

Crumb crust:

15 plain Guide biscuits, crushed
2 tbsps raw sugar
½ tsp cinnamon
½ tsp ground nutmeg
4 tbsps butter, melted

Mix gelatine, sugar, and cold water in top of double boiler. Beat egg yolks with milk and add to gelatine mixture. Cook over boiling water, stirring constantly until gelatine is thoroughly dissolved and the custard thickens. Remove from heat, cool, then add lemon rind, cottage cheese, lemon juice and vanilla essence. Chill, stirring occasionally until mixture mounds slightly when dropped from a spoon.

While it is chilling make the crumb crust. Mix melted butter with sugar, crushed Girl Guide biscuits, cinnamon and nutmeg. Line a round tin (preferably with a loose bottom but this is not essential) with paper. Do not grease. Put half of the crumbs in base of tin and press down.

Add to cheese mixture the stiffly beaten egg white and whipped cream. Mix thoroughly. Pour into tin and sprinkle remaining crumbs on top. Chill until firm. To serve run knife around edge and turn out on to serving dish. Serves 8. For a large party make double the recipe but only use 1 ½ times the crumb crust.

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Strawberry Shortcake

Crust:

100g butter, melted
2 tbsps castor sugar
1 tsp cinnamon
1 pkt plain Guide biscuits, crushed

Glaze:

3 tbsps strawberry jelly crystals
125ml boiling water

Filling:

2 dsps gelatine
1 cup water
3 eggs
½ cup sugar
500g cream cheese
1 dsp lemon rind
1 dsp lemon juice
1 cup cream, whipped
1 punnet strawberries (approx 440g)

Combine the melted butter, castor sugar, cinnamon and crushed Guide biscuits thoroughly. Press onto the bottom and sides of a 23cm round loose-based cake pan. (If loose-bottomed not available line a 23cm pan with aluminium foil). Bake the crust for 10 minutes at 170°C. Remove from oven, cool.

Soften the gelatine in half of the water. Separate the eggs. Beat the yolks, sugar and remaining water together until thick. Place in the top of a double boiler and cook over hot water until the mixture thickens and coats the back of a wooden spoon. Add the gelatine mixture and stir until gelatine is dissolved. Put to one side. Beat the cream cheese until it is light and fluffy. Combine the cooled custard mixture thoroughly with the cream cheese. Add the lemon rind and lemon juice. Beat the egg whites until stiff. Fold into the cream cheese mixture, then fold the whipped cream into the mixture.

Cut strawberries into halves. Fold half of the cut strawberries through the mixture. Pour into the prepared crumb crust. Refrigerate and when almost set arrange the remaining strawberries over the top of the cheesecake. Glaze with the strawberry jelly crystals which have been dissolved in the hot water and left to cool until the consistency of unbeaten egg white. Best left for 12 hours before serving. Serves 8-10.

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Tamarillo Pie

1 ½ cups crushed plain Guide biscuits
90g butter, melted
6 - 8 tamarillos, peeled and sliced
½ cup sugar
1 pkt raspberry or strawberry jelly
1 cup hot water
½ cup sliced bananas
1 tbsp lemon juice
Whipped cream for garnishing

Combine biscuit crumbs and melted butter, press into dish and set. sprinkle the tamarillos with the sugar and stand for 20 minutes.

Dissolve the jelly in the cup of hot water, add tamarillos and leave until slightly thickened. Stand the sliced bananas in lemon juice, then beat both mixtures together until thick and fluffy or combine in processor for smoother mix. Pour into biscuit base and set.

Decorate with whipped cream.

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Chocolate Rum Truffles

100g butter, softened
1 cup icing sugar
3 tbsps cocoa
2 tbsps rum
¼ -½ cup dried fruits and nuts, chopped coarsely
15 plain Guide biscuits, finely crushed
Coconut for finishing

These can be made easily in a food processor or in a bowl with a wooden spoon.

If working with a food processor have butter soft but not melted. If working manually the butter can be melted. Combine all ingredients thoroughly. Take teaspoonfuls and shape into balls. Roll in coconut. Set in one layer in a suitable container in the refrigerator.

Best left for 24 hours before using.



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