

Section O - Children's Recipes

SALT DOUGH

INGREDIENTS

Salt Dough

1 ½ cups plain flour

½ cup fine table salt

1 tablespoon vegetable oil

2/3 cup chilled water

METHOD

1. Preheat oven to 120° C.
2. Line 2 baking trays with baking paper.
3. Mix flour and salt in a bowl. Make a well in the centre.
4. Pour in oil. Gradually add water, stirring mixture with a wooden spoon until combined. Turn dough onto a lightly floured surface.
5. Knead to make a smooth ball then create item. Place item on trays and bake for 2 ½ hours or until firm and dry. Cool on wire rack.

Example: Christmas hanging items. Roll dough out between 2 sheets baking paper until 7mm thick, use shaped cutters to cut and skewer to make a hole at the top. After cooked and cooled use acrylic paint to paint item while wet can sprinkle with glitter. Thread ribbon to hang.



EASY CHOCOLATE SLICE

INGREDIENTS

- 150 g butter melted & cooled
- 200 g (1 cup) brown sugar
- 1 egg lightly beaten
- 1 teaspoon vanilla extract
- 60 g (½ cup) plain flour
- 45 g (⅓ cup) self raising flour
- 30 g (¼ cup) cocoa powder
- 40 g (½ cup) desiccated coconut

For the icing

- 200 g (1 ½ cups) icing sugar sifted
- 30 g (¼ cup) cocoa powder
- 20 g butter
- 2 tbs boiling water
- sprinkles or 100s and 1000s to decorate

METHOD

1. Conventional Method
2. Preheat oven to 160 degrees celsius (fan-forced).
3. Grease and line with a 20x20cm square tin with baking paper.
4. Place butter, sugar, egg and vanilla in a bowl and stir until combined.
5. Sift plain flour, self raising flour and cocoa into bowl. Add the coconut and stir until mixture has combined.
6. Spread the mixture evenly into pan and press down with a spoon to flatten the surface. Bake for 25-30 minutes or until just firm.
7. To make the icing, sift the icing sugar and cocoa into bowl.
8. Add the butter and boiling water and stir together.
9. Spread the icing over the still warm slice and decorate with sprinkles.

