The cooler weather is the perfect time to try out some of the exciting new bakes and treats in this issue. Our aim is to bring you the latest trends and ideas that will suit many different occasions, whether it is baking for your business, catering for a special occasion, or treating your family and friends to a delightful afternoon tea.

Five trends we’re loving right now...
Cakes in different shapes and sizes have become very trendy. You can use your tried and tested recipes while investing in a variety of new pans to give your cakes some extra zing. From the chocolate bundt cake to the mini vanilla sponges, our gorgeous ideas are sure to inspire you.

Using seasonal products not only supports our farmers, it is also good for the budget. Make the most of citrus fruit that is readily available and in abundance in the winter months. Who can resist our cover creation, the cinnamon-caramel orange Pavlova? You can also use this versatile idea to make individual treats. Another stunning idea for using seasonal citrus is the lemon delight squares on page 14.

Mini cakes and mini loaf gifts are perfect for special occasions like Mother’s Day and Father’s Day and everyone loves a yummy gift. See the recipes starting from page 16.

We say it every year, and we’re saying it again – cupcakes are still top of the pops. For a touch of luxury, try our pretty-as-a-picture butterfly cupcakes on page 24 and the indulgent chocolate ganache cupcakes on page 26.

A Swiss Roll is always a good standby but now it’s time to give this old favourite a glamorous update. For a new twist, try the Frozen Chocolate Swiss Roll with granadilla filling on page 44, and the coconut Swiss Roll on page 46 becomes a decorated cake when topped with butter icing and roasted coconut.

Wishing you happy and successful baking!

*Warm Huletts regards*
*Mathilda Pansegrouw*
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With compliments from Huletts Sugar
Met die komplimente van Huletts Suiker
LUXURIOUS CHOCOLATE CAKE

Cakes in different shapes and sizes have become very trendy. Use your tried and tested recipes but invest in a few new cake tins or use your existing tins in a slightly more creative way. Adapt your icing and filling recipes and before you know it you’ll have created something really special and different. We all know…. the world is all about change!

INGREDIENTS
50 ml cocoa powder
150 ml boiling water
210 g (1½ cup) cake wheat flour
15 ml (1 T) baking powder
315 g (1½ cup) Huletts Castor Sugar
200 ml sunflower oil
7 extra large egg yolks
10 ml (2 t) vanilla essence
8 extra large egg whites
1 ml (pinch) salt

METHOD
1. Preheat the oven to 180°C. 1 x ungreased 25cm loose bottomed tube chiffon tin with legs or a Bundt tin.
2. Dissolve the cocoa in the boiling water, cool and set aside.
3. Sift the flour, baking powder and 1 cup castor sugar into the bowl of an electric mixer.
4. Make a well in the centre and add the oil, egg yolks, cocoa mixture and vanilla essence and beat well.
5. In a separate bowl, beat the egg whites and salt until stiff peak stage. Add the remaining ½ cup castor sugar to the egg whites and beat for 1 minute. Fold the chocolate mixture into the egg white mixture.
6. Pour the mixture into the un-greased chiffon tin and bake for 55 - 60 minutes or until a skewer inserted comes out clean. Remove from the oven. If your tin does not have “legs” hang it upside down on a bottle by inserting the neck through the hole in the tin. It will stand perfectly well if you take care that it is properly balanced. The cake will not fall out of the tin unless it is under baked. Allow to cool completely before removing the tin. If necessary, gently loosen the edges with a sharp knife to turn out.
7. Decorate with chocolate ganache and chocolate shavings.

Serves 10 - 12
**CHOCOLATE CURLS**

Add a special touch to your baking by decorating with chocolate shards or curls

**INGREDIENTS**
- 250 ml (1 cup) cold water
- 250 ml (1 cup) chocolate chips or 1 large dark chocolate bar

**METHOD**
1. Pour approximately one cup of water into a double boiler or a saucepan. Melt chocolate on low heat over the boiler, or in a heat-safe bowl that can rest on top of a saucepan.
2. Stir constantly once the chocolate begins to melt. Do not overheat the chocolate or allow water droplets to get into your mixture as your batch will be ruined.
3. Remove the chocolate from the heat just before it has completely melted. Stir thoroughly. The chocolate should be smooth. Allow the chocolate to cool slightly.
4. Place a sheet of wax paper on top of a baking sheet. Pour the cooled chocolate mixture onto the wax paper, being careful not to pour too fast. Spread the chocolate out thinly using a spatula or palette knife.
5. Pick up the baking sheet and gently tap a few times on a flat surface to release any air bubbles. Allow the chocolate to sit until hardened. This should take about 20 minutes. Place the sheet of chocolate into the refrigerator or freezer for faster cooling.
6. Place the cooled sheet on a steady, nonslip surface.
7. Take the blade of a long knife and put it at the end of your chocolate sheet. Scrape the knife carefully towards you, forming chocolate curls. To make chocolate curls using a pastry scraper or spatula, push the utensil away from you until a curl forms.
8. To make chocolate curls of different sizes, vary the way you scrape. Scrape long and steady going all the way down the sheet of chocolate for larger curls, scrape in a shorter motion for smaller curls or scrape the chocolate at various angles.
9. Gently place the curls on the cake.

**TIP:** Ganache lasts well in the refrigerator. Make it in larger quantities if you use it often.
CINNAMON Meringue with orange segments and cream

INGREDIENTS
400 g extra large egg whites
735 g (3½ cups) Huletts Castor Sugar
30 ml (2 T) ground cinnamon

METHOD
1. Preheat the oven to 150°C. Line two baking trays with baking paper. Do not grease.
2. Place the egg whites and castor sugar in a heatproof bowl.
3. Place the bowl with the mixture in it over a pot of water. The bowl must not touch the water. Heat the water to a low simmer so that the steam warms the sugar and the egg whites. Leave for ten minutes then feel with thumb and forefinger to see whether the mixture still feels grainy. If it does, leave it on the simmering water for a few more minutes and gently stir until dissolved.
4. Add the cinnamon and beat the mixture on high speed for ten minutes with an electric beater.
5. Spoon the meringue onto the baking trays in two ± 20 cm rounds. Use the back of the spoon to spread the mixture evenly.
6. Bake for 40 minutes. Turn off the oven leaving the meringues in the oven, with the door ajar, to cool down completely, ± 30 minutes.
7. Store in airtight containers or wrap in cling wrap or aluminium foil.

VARIATIONS
• Top the prepared meringue rounds with toasted hazelnuts before placing in the oven.
• Use 250 g (1¼ cups) Huletts Caramel Sugar and 420 g (2 cups) Huletts Castor Sugar for a caramel taste.

TO ASSEMBLE
Place the meringue layers on a serving dish. Spread generously with slightly sweetened and whipped cream. Place caramelised orange segments (see p. 12) decoratively on top. Use a piping bag, drizzle with melted chocolate ganache (see p. 8), if desired. Place in the refrigerator until required. Do not leave for longer than half an hour as the meringue can become soggy.

TIP: To prevent the meringue from becoming soggy you may spread it with a thin layer of caramel treat before covering with the whipped cream.
CARAMELISED ORANGE SEGMENTS

A clementine is a hybrid between a mandarin orange and a sweet orange. The exterior is a deep orange colour with a smooth, glossy appearance. Clementines can be separated into 7 to 14 segments. They are typically juicy and sweet, with less acid than oranges.

METHOD
1. Place the sugar and water in a saucepan and bring to a soft boil over medium heat, stirring until the sugar has dissolved.
2. Increase the heat and boil for 3-5 minutes.
3. Remove the syrup from the heat and leave to cool. Using tongs, dip the orange segments into the syrup and hold down until well covered. Place on a wire rack to dry.

NOTE: The more sugar that is used the thicker the syrup will be.

TO ASSEMBLE THE CARAMELISED ORANGE TREATS
Spread the base of the pastry cases with marmalade for a citrus flavour, or chocolate ganache which also gives a good flavour. This is to help secure your filling. Place a meringue on top (see meringue recipe on previous page). Spoon a dollop of cream on top of the meringue and top with a caramelised orange segment. Serve as an individual teatime treat or as a dessert.

Huletts 12
Huletts 13
LEMON DELIGHT SQUARES

These squares have an intense lemon flavour

**INGREDIENTS**

- 200 g butter, softened
- 280 g (2 cups) cake wheat flour
- 30 g (¼ cup) Huletts Icing Sugar
- 1 extra large egg, lightly beaten

**Filling**

- 6 extra large eggs
- 315 g (1½ cups) Huletts Castor Sugar
- 70 g (½ cup) cake wheat flour
- 125 ml (½ cup) lemon juice
- zest of 2 lemons, finely grated
- Huletts Icing Sugar, for dusting

**BASE:**

1. Preheat the oven to 180°C. Grease and line the base and sides of a 23 cm square tin with baking paper.
2. Mix the butter, flour, icing sugar and egg together in a food processor to form a dough.
3. Press the dough into the prepared tin and refrigerate for 30 minutes.
4. Blind bake the base for 20 minutes, remove from the oven and set aside.

**Filling:**

1. Whisk the eggs in a bowl, then add the sugar, flour, lemon juice and zest and whisk until well combined.
2. Pour the filling onto the cooked base and bake for another 20 minutes or until the filling is set and lightly golden on top.
3. Remove from the oven and allow to cool in the tin.
4. Cut into squares and dust with icing sugar.

Makes ±12 squares, depending on size

**Tip:** Use lime juice and zest instead of lemon. Cut limes in half and place cut side down in a warm pan over medium heat for a couple of minutes. Remove from the pan and leave to cool, until cool enough to handle, before squeezing out the juice. By doing this you will get far more juice out of the limes and a more intense lime flavour.
**TEA-TIME TREAT**

**MINI CARAMEL CREAM LOAVES**

**INGREDIENTS**
- 250 g butter
- 210 g (1 cup) Huletts Castor Sugar
- 3 extra large eggs
- 10 ml (2 t) vanilla essence
- 350 g (2½ cups) self-raising wheat flour
- 1 ml (pinch) salt
- 165 ml (2/3 cup) milk

**METHOD**
1. Preheat the oven to 180°C. Grease and line 8 mini loaf tins.
2. Place the butter and castor sugar in the bowl of an electric mixer and beat at medium to high speed until light and creamy.
3. Add the eggs, one at a time, beating well after each addition. Add the vanilla essence. Sift the flour and salt together and fold into the egg mixture alternately with the milk.
4. Spoon the mixture into the prepared tins. Bake for 20 minutes or until a skewer inserted into the centre comes out clean. Leave to cool in the tins for 10 minutes before turning out onto a wire rack to cool completely.

**Makes 8 mini loaves**

**CARAMEL SAUCE**

**INGREDIENTS**
- 200 g butter
- 360 g (2 cups) Huletts Caramel Sugar
- 125 ml (½ cup) fresh cream, heated until just warm

**METHOD**
1. Mix the butter and sugar together in a saucepan over a medium heat.
2. Stir until all the sugar has dissolved and the mixture has a caramel texture and colour.
3. Remove from heat and stir in the warm cream. Leave to cool completely.

**Makes ± 500 ml**

**TO ASSEMBLE**
These mini loaves can be treated in the same way as layered cakes. Halve the loaves and fill with a filling of your choice (we used butter cream icing). Drizzle with caramel sauce to serve.
LEMON AND GINGER SEMOLINA MINI LOAVES

INGREDIENTS

- 165 ml (2/3 cup) sunflower oil
- 200 g (1 cup) Huletts White Sugar
- 3 extra large eggs, separated
- 1 lemon, zest and juice (for icing)
- 250 ml (1 cup) plain yoghurt
- 140 g (1 cup) self-raising wheat flour
- 170 g (1 cup) semolina

Lemon icing

- 45 ml (3 T) Huletts Icing Sugar
- 60 ml (4 T) ginger preserve, chopped

METHOD

1. Preheat the oven to 180˚C. Grease and line 4 mini loaf tins.
2. Beat the oil, sugar, egg yolks, lemon zest and yoghurt together with an electric mixer.
3. Add the dry ingredients and mix until the mixture is fully combined.
4. Beat the egg whites until soft peaks form and fold into the cake mixture.
5. Divide the mixture equally between the loaf tins and bake for 30-35 minutes or until a skewer inserted comes out clean.
6. Remove from the oven and leave in the tins to rest for 10 minutes before turning out onto a wire rack to cool completely.

LEMON ICING

1. Mix the icing sugar with a few drops of the lemon juice until a runny but not watery consistency is reached. Drizzle each cake with the lemon icing and sprinkle with ginger preserve. 

Makes 4 mini loaves
MINI GINGER CAKES

INGREDIENTS
- 280 g (2 cups) self-raising wheat flour
- 5 ml (1 t) bicarbonate of soda
- 5 ml (1 t) ground ginger
- 5 ml (1 t) salt
- 300 g (1½ cups) Huletts SunSweet Brown Sugar
- 75 g butter, softened
- 2 extra large eggs
- 22.5 ml (1½ T) Huletts Golden Syrup
- 22.5 ml (1½ T) Huletts Molasses
- 185 ml (¾ cup) ginger beer

METHOD
1. Preheat the oven to 180˚C. Grease and line 6 mini loaf tins.
2. Mix the dry ingredients together until well aerated and lump free.
3. Beat the dry ingredients and butter together until the mixture is combined.
4. Mix in the eggs, syrup, molasses and ginger beer.
5. Spoon into prepared tins and bake for 20 - 25 minutes or until a skewer inserted comes out clean.
6. Remove from the oven and leave in tin to rest for 10 minutes before turning out onto a wire rack to cool completely.

SALTED CARAMEL ICING

INGREDIENTS
- 105 g (½ cup) Huletts Castor Sugar
- 60 ml (¼ cup) cream
- 50 g glucose syrup – obtainable from a chemist
- 30 g butter
- 1 ml (pinch) flaked sea salt
- assortment of toasted seeds and nuts, optional

METHOD
1. Place the sugar in a saucepan over medium heat and allow to caramelise, stirring occasionally with a wooden spoon.
2. In the meantime, heat the cream to just below boiling point.
3. Once the caramel reaches a golden brown colour, add the hot cream, a little at a time, stirring with a wooden spoon to avoid lumps.
4. Remove the caramel from the heat and stir in the glucose, butter and salt until the butter has melted and the salt has dissolved. Set the mixture aside to cool to room temperature.
5. Whisk spoonfuls of the caramel icing into prepared butter icing (see p. 26). The butter icing must still be of a firm consistency. Place the icing in the refrigerator to firm up before using.

TO DECORATE
Pipe icing onto the mini cakes and decorate with an assortment of toasted seeds and/or chopped nuts, if desired.

Makes 6 mini loaves
Huletts has something special for every recipe and occasion. Get creative with Huletts extensive range of innovative products and discover the endless possibilities. You can expect nothing less than perfect from South Africa’s No. 1 sugar brand.

**Huletts Range of EquiSweet Sweeteners**

Huletts Range of EquiSweet Sweeteners is a low kilojoule sweetening solution that offers all of the sweetness with none of the guilt. Available in EquiSweet Classic and two aspartame-free alternatives, Sucralose and new Stevia. Available in tablets and sachets.

**Huletts Icing Sugar**

Huletts Icing Sugar is the perfect solution with fine, powdery granules for icing a cake or creating intricate sugar art. Also used for decorating biscuits, macaroons, biscuits or for glistening over fresh fruit.

**Huletts Molasses**

Huletts Molasses is filled with richness and flavour. It is used in cooking and baking. It can also be used as a spread for bread and rolls, and as a rich, thick and creamy style or as a marinade for meat.

**Huletts White or Brown Sugar Cubes**

Huletts White or Brown Sugar Cubes are convenient precision-cut white and brown cubes that adds sophistication and elegance to any event. A stylish way to sweeten all beverages, including tea, coffee and hot chocolate.

**Huletts Caramel Sugar**

Huletts Caramel Sugar is ideal for sprinkling over porridge, cereals, desserts and adds a delicious rich, caramel-like flavor to coffee. It can also replace white sugar in all microwave cooking to improve color. It is perfect for coffee, tea, biscuits, cakes, buns and is a good substitute for Demerara Sugar.

**Huletts Yellow Sugar**

Huletts Yellow Sugar is used in baking, in preserves such as jams, jellies, chocolates, in bread and to enhance the color.

**Huletts Treacle Sugar**

Huletts Treacle Sugar is a great flavour and texture enhancer. A full, sticky sugar keeps fruit cakes and rich, dark puddings moist. It is also perfect for microwave cooking and meat marinades. It is a good substitute for Muscovado Sugar.

**Huletts Molasses**

Huletts Molasses is filled with richness and flavor. It is used in cooking and baking. It can also be used as a marinade for meat and poultry.

**Huletts White Sugar**

Pure white crystals that dissolve quickly for instant sweetness. Used in baking and to sweeten beverages.

**Huletts SunSweet Brown Sugar**

Huletts SunSweet Brown Sugar dissolves easily and provides rich sweetness. Used in hot beverages, over cereals, porridge and in everyday cooking. It is the most popular sugar for home brewing, canning and making confectionary.

**Huletts Golden and Flavoured Syrups**

This line-up of both traditional and fun flavoured syrups from pure cane sugar, makes excellent toppings on pancakes, flapjacks, pastries, pies and scones. Add to any iced tea or coffee and sweeten every beverage.

**Huletts Sugar Crystals**

Coloured sugar crystals are perfect for decorating and use to add a finishing touch to any occasion, for dressing a cake and for sweetening dried fruits, desserts and cocktails.
BUTTERFLY CUPCAKES

INGREDIENTS
4 extra large eggs  
250 g Huletts Castor Sugar  
280 g (2 cups) cake flour  
15 ml (1 T) baking powder  
250 ml (1 cup) milk  
100 g butter  
5 ml (1 t) vanilla essence

METHOD
1. Preheat the oven to 180°C. Line 2 x 12 cupcake tins with paper cups.
2. Beat the eggs and castor sugar together until thick and creamy.
3. Sift the flour and baking powder together and fold into the egg and sugar mixture.
4. Heat the milk and butter together but do not boil. Add vanilla essence and stir into the batter.
5. Spoon the batter into the paper cups until ¾ full.
6. Bake for 15 - 20 minutes or until done.
7. Allow to cool in the tins for 5 minutes before placing on a wire rack to cool completely.
8. See the decorating instructions below.

Makes 24 cupcakes

TO DECORATE THE CUPCAKES

INGREDIENTS
750 g soft butter icing or flavour of your choice (the icing must be firm enough to be able to secure the “wings”)  
Fresh berries of your choice or any other decorations like Huletts Coloured Crystals and silver sugar balls.

Note: Fresh berries look very attractive but don’t keep, so decorate just before serving.

METHOD
1. Using a sharp knife, cut a 2cm deep horizontal slice off the top of each cake. Cut the slice in half for the “wings”.
2. Spread the tops of the cupcakes with icing and secure the wings in the icing as shown in the picture.
3. Dust the “wings” with icing sugar.
4. If desired, decorate the cupcakes further with decorations of your choice.
CHOCOLATE CUPCAKES

with chocolate ganache and butter icing stars

INGREDIENTS

- 125 g butter
- 100 g dark chocolate
- 185 ml (¾ cup) pure coffee, strong
- 200 g (1 cup) Huletts White Sugar
- 1 extra large egg
- 5 ml (1 t) vanilla essence
- 105 g (¾ cup) cake wheat flour
- 5 ml (1 t) baking powder
- 25 g (¼ cup) cocoa

chocolate ganache, to decorate (see p. 8)

BUTTER ICING

INGREDIENTS

- 500 g butter, softened
- 520 g (4 cups) Huletts Icing Sugar
- 5 ml (1 t) vanilla essence

METHOD

1. Beat the butter, icing sugar and vanilla essence until light, smooth and creamy.

Makes ±1 kg

METHOD

1. Preheat the oven to 180°C. Line a 12 cupcake tin with paper cups.
2. Place the butter, chocolate and coffee in a saucepan over a low heat until the chocolate has melted.
3. Add the sugar, stirring until it has dissolved.
4. Pour the chocolate mixture into a mixing bowl. Whisk in the egg and vanilla essence. Sift the flour, baking powder and cocoa together and fold into the chocolate mixture.
5. Spoon into the paper cups filling each three-quarters full.
6. Bake for 15 minutes or until done.
7. Allow to cool in tin for 5 minutes before placing on a wire rack to cool completely.
8. Decorate with chocolate ganache and butter icing stars.

Makes 12 cupcakes

Huletts 26
COCONUT APPLE SQUARE CAKE

INGREDIENTS

**BASE**
- 125 g butter
- 50 g (¼ cup) Huletts Castor Sugar
- 1 extra large egg
- 5 ml (1 t) vanilla essence
- 210 g (1 ½ cups) cake wheat flour
- 5 ml (1 t) baking powder
- 60 ml (¼ cup) milk

**FILLING**
- 3 large apples, cored, peeled and diced
- 125 ml (½ cup) sultanas or raisins, optional
- 100 g (½ cup) Huletts White sugar

**TOPPING**
- 100 g butter
- 75 ml (5 T) Huletts Castor Sugar
- 2 extra large eggs
- 250 g (2 ½ cups) desiccated coconut
- 70 g (½ cup) cake wheat flour - sifted
- 125 g coconut flakes

**METHOD**

Grease and line a 30 x 20 cm baking tin. Preheat the oven to 180°C.

**BASE:**
1. Place the butter and sugar in a bowl and beat until light and fluffy. Add the egg and vanilla essence and mix to combine.
2. Sift the flour and baking powder into the bowl and stir in the milk. Flour your hands and press the base evenly into the prepared baking tin. Place the baking tin in the refrigerator.

**FILLING:**
1. Place the apples, sultanas and sugar in a medium saucepan and cook over a low heat until the apples are soft and mushy. Leave to cool completely.
2. Spread the apple mixture over the prepared dough.

**TOPPING:**
1. Cream the butter and sugar in a bowl until light and fluffy. Add the eggs and beat until combined. Stir in the desiccated coconut and 15 ml (1 T) flour, then stir in the remaining flour. Spread on top of the apple filling.
2. Sprinkle the coconut flakes over the top.
3. Bake for 20 minutes, or until golden. If the coconut flakes begin to brown too quickly, cover with foil and bake for a further 10 minutes.
4. Remove from the oven and allow to cool completely before dusting with sifted Huletts Icing Sugar. Cut into squares.

Makes ±20 squares, depending on size.
ONE LAYER CHOCOLATE CAKE
with crumbled chocolate-chip cookie topping

INGREDIENTS
400 g (2 cups) Huletts White Sugar
3 extra large eggs
125 ml (½ cup) sunflower oil
280 g (2 cups) cake wheat flour
45 g (½ cup) cocoa powder
8 ml (1½ t) bicarbonate of soda
8 ml (1½ t) baking powder
3 ml (½ t) salt
250 ml (1 cup) buttermilk
10 ml (2 t) vanilla essence

METHOD
1. Preheat the oven to 180⁰C.
2. Grease a 30 x 40 cm rectangular cake tin.
3. Beat the sugar and eggs together until light and creamy. Add the oil and beat to incorporate.
4. Sift the flour, cocoa, bicarbonate of soda, baking powder and salt together twice.
5. Gently fold the flour mixture into the creamed mixture alternating with the buttermilk. Stir in the vanilla essence.
6. Pour the batter into the prepared cake tin.
7. Bake for approximately 25 minutes or until a skewer inserted in the centre of the cake comes out clean.
8. Allow to cool in the tin for ±10 minutes before turning out onto a wire cake rack to cool completely.

Serves 8 - 10

Decorate with cream or butter icing and chocolate-chip cookie crumbs (see p. 34) or fresh fruit.
Huletts® Bakers Day

Huletts Sugar in association with The South African Cake Decorators Guild hosted another successful bakers day in Bloemfontein on the 10th September 2016. This day was tailored around entrepreneurial home bakers and cake decorators and featured celebrity guest speakers and demonstrators. To name a few - Corli Botha, owner of Coli’s Kitchen, Koekedoor Season 2 Winner and author of her newly launched recipe book wowed guests with a demonstration of her chocolate & honeycomb caramel cake. Sue Reid, President of the South African Cake Decorators Guild, created beautiful buttercream icing flowers. Danielle Postma, Co-owner of Moemas Pâtisserie & Food Shop, showcased a variety of tricks with meringues. Each guest also received a Huletts goodie bag.

Look out for details of the 2017 Huletts Bakers Day to be hosted in Durban later in the year or kindly email info@mpmarketing.co.za to preregister.
OLD-TIME FAVOURITE

DARK CHOCOLATE COOKIES
with white and dark chocolate chips

INGREDIENTS
250 g butter, softened
5 ml (1 t) vanilla essence
300 g (1½ cups) Huletts Caramel Sugar
2 extra large eggs
140 g (1 cup) cake wheat flour
140 g (1 cup) self-raising wheat flour
125 ml (½ cup) cocoa powder
125 ml (½ cup) desiccated coconut
250 g dark chocolate, chopped

METHOD
1. Preheat the oven to 160°C. Grease and line a baking sheet with baking paper.
2. Place the butter, vanilla essence and sugar in the bowl of an electric mixer and beat on medium to high speed until light and creamy.
3. Add the eggs one at a time, beating well after each addition.
4. Sift the flours and cocoa together and fold into the egg mixture.
5. Lastly fold in the coconut and chocolate.
6. Place heaped teaspoons of the mixture onto the baking sheet. Allow room for spreading.
7. Bake for 15 - 20 minutes.

Makes ± 24 cookies, depending on size

HINTS & TIPS:
• For extra chocolate indulgence, decorate the cookies with chocolate chips before baking.
• A crumbled cookie is a delicious and different topping on a large cake. (See how it is used on p. 30)
• As the size of the cookies can be varied, one large individually wrapped cookie makes a very special gift for a loved one on Valentine’s Day, for a school teacher or as a thank you gift. It can also be a fun gift to give to wedding guests to take home.
CINNAMON SCONES

If you love rusks then you will love these scones

INGREDIENTS
280 g (2 cups) cake wheat flour
15 ml (1 T) baking powder
5 ml (1 t) salt
10 ml (2 t) cinnamon
100 g (½ cup) Huletts Caramel Sugar
100 g butter or margarine, cut into 1 cm square blocks
180 ml (¾ cup) cream
1 extra large egg
Sugar topping
100 g (½ cup) Huletts Caramel Sugar
30 ml (2 T) cream
10 ml (2 t) ground cinnamon (add more, if desired)

METHOD
1. Preheat the oven to 180°C.
2. Spray a baking sheet with cooking spray and set aside.
3. Sift the flour, baking powder, salt, and cinnamon together in a large bowl. Stir in the sugar.
4. Lightly rub the butter into the flour mixture using your fingertips, until the mixture resembles fine breadcrumbs.
5. Beat the cream and egg together and, using a round-bladed knife, stir into the flour mixture to make a soft dough. The dough should come together and leave the sides of the bowl clean.
6. Turn the dough out onto a lightly floured surface and knead lightly until the mixture forms a ball. Using lightly floured fingers, pat the dough to 3 cm thickness. Cut out the scones using a 5 cm diameter scone cutter and place on the prepared baking sheet (2, 5 cm apart).
7. To make the sugar topping, mix all the ingredients together to form a paste. Gently press spoonfuls of the sugar topping on the top of each scone and bake in the preheated oven for 15 minutes. Remove from the oven and place on a wire rack to cool completely.

Makes ±12 scones, depending on size

These scones are so tasty, they don’t require any extra filling.
LAMINGTONS

**INGREDIENTS**
- 400 g (2 cups) Huletts White Sugar
- 3 extra large eggs
- 125 ml (½ cup) sunflower oil
- 280 g (2 cups) cake wheat flour
- 50 g (½ cup) cocoa powder
- 8 ml (1½ t) bicarbonate of soda
- 8 ml (1½ t) baking powder
- 3 ml (½ t) salt
- 250 ml (1 cup) buttermilk
- 10 ml (2 t) vanilla essence

**Chocolate and coconut topping**
- 390 g (3 cups) Huletts Icing Sugar
- 45 ml (3 T) cocoa powder
- 60-90 ml (4-6 T) boiling water
- 3 ml (½ t) butter
- 3 ml (½ t) vanilla essence
- 250 g (2½ cups) desiccated coconut

**METHOD**
1. Preheat the oven to 180°C. Line and grease a 30 cm square cake tin.
2. Cream the sugar and eggs together. Add oil and beat until light and creamy.
3. Sift the flour, cocoa powder, bicarbonate of soda, baking powder and salt together.
4. Add to the sugar and oil mixture alternating with the buttermilk. Stir in the vanilla essence. Do not over-beat.
5. Pour batter into prepared cake tin.
6. Bake for approximately 30 minutes or until a skewer inserted comes out clean.
7. Remove tin from oven and place on a wire cake rack to cool for ±10 minutes before turning the cake out to cool completely.
8. Chocolate and coconut topping. Sift the icing sugar and cocoa together. Add the boiling water, butter and vanilla essence and mix to a smooth paste. Stir until you have a smooth and shiny icing.
9. Sprinkle the coconut on a large serving plate, enough to cover the plate. (Replenish the plate as you go along.)
10. Cut the cake into even sized squares (±15). Dip the cake squares into the icing, but do not soak. Roll squares in the coconut and place onto a wire cake rack to dry.

*Makes ±15 squares, depending on size*
Are you the next Huletts Koeksister Champion?

YOU COULD WIN R100 000!

Go to www.hulettsugar.co.za for more information and competition rules.

To enter:
Tell us what sets your recipe apart and what you will do with the prize money if you are the winner. Include a colour photograph to showcase your koeksisters and email to info@mpmarketing.co.za; or post to: Huletts Koeksister Champion 2017, P.O. Box 3220, Parklands, 2121. Closing date is 22 May 2017.

This is how we’ll crown the champion:
The judging panel, including members of the South African Chefs Association (SACA) and members of the Women’s Agricultural Union (WAU), will select fifteen (15) semifinalists and they will be requested to bake a dozen (12) of their koeksisters for the next round of judging. The same judging panel will then taste and evaluate the semifinalists’ koeksisters and select three (3) finalists. Each finalist wins a trip to the Innibos Festival valued at R6 000. Three thousand visitors to the Innibos Festival (5 - 8 July 2017) will get the opportunity to taste the three finalists’ koeksisters and vote for their favourite. The baker with the most votes will walk away with the title of Huletts Koeksister Champion 2017 as well as a R100 000 cash prize!
MINI SWISS ROLLS

TO MAKE THESE
Use the basic Swiss roll recipe on page 46. Make two smaller rolls by cutting the baked Swiss roll cake in half and rolling into two smaller rolls (instead of one big one). Before rolling, sprinkle the cakes generously with sherry, if desired but do not soak the cakes. Gently spread with a thin layer of slightly heated smooth apricot jam. Roll up the cakes and cut into shorter lengths depending on your choice on size. You now have mini Swiss roll cakes to decorate as desired.

FILLING VARIATIONS
Chocolate ganache, freshly whipped cream, butter icing or caramel.

DECORATION
Decorate with whipped cream and fresh berries, chocolate shavings or any other decoration of your choice.
FROZEN CHOCOLATE SWISS ROLL
with granadilla flavoured ice cream filling

INGREDIENTS
4 extra large eggs
pinch (1 ml) salt
200 g (1 cup) Huletts White Sugar
50 ml cold water
5 ml (1 t) vanilla essence
140 g (1 cup) cake wheat flour
45 ml (3 T) cocoa powder
5 ml (1 t) baking powder
25g (2T) Huletts Castor sugar, extra
Ice cream filling
1 litre vanilla ice cream, slightly softened
1 small tin granadilla pulp or the pulp of 4 fresh granadillas

METHOD
1. Preheat the oven to 190ºC. Grease and line a 38 x 26 cm Swiss roll tin with baking paper.
2. Whisk the eggs using an electric mixer. Add the salt and sugar whilst beating continuously until light and creamy. Add the water and vanilla essence and beat thoroughly.
3. Sift the flour, cocoa and baking powder together and carefully fold into the mixture using a metal spoon. This is to incorporate as much air as possible.
4. Spoon into the prepared tin and tilt the tin to level the mixture, making sure it goes into the corners.
5. Bake for 10 - 12 minutes until springy to the touch.
6. Cut a sheet of baking paper slightly larger than the Swiss roll tin. Place the paper on a damp tea towel. Sprinkle the paper evenly with the extra castor sugar. As soon as the Swiss roll is baked turn it out onto the tea towel.
7. Peel off the paper lining and trim the edges of the cake using a sharp knife. Roll up the cake with the tea towel, and allow to cool slightly.
8. Mix the ice cream and granadilla pulp together. Unroll the cake and spread with the filling, ending about 2 cm from all sides.
9. Roll up and wrap in aluminium foil and immediately place in deep freeze.
10. Remove from deep freeze just before serving. Slice into 1 cm thick slices and serve.

Serves 10 - 12

NOTE: Instead of ice cream the Swiss roll can also be filled with slightly sweetened whipped cream (use 500 ml cream) flavoured with the granadilla pulp.
COCONUT SWISS ROLL

INGREDIENTS
4 extra large eggs, separated
1 ml (pinch) salt
210 g (1 cup) Huletts Castor Sugar
140 g (1 cup) self-raising wheat flour, sifted
30 ml (2 T) milk
25 g (2 T) Huletts Castor Sugar, extra

Filling
Warm apricot jam
250 ml (1 cup) filling of your choice (we used a layer of Huletts Chocolate Flavoured Icing)

Topping
250 ml (1 cup) plain butter icing (see p. 26)
250 g coconut flakes, toasted

METHOD
1. Preheat the oven to 180 °C. Grease and line a 38 x 26 cm Swiss roll tin with baking paper, extending paper on all sides of the tin.
2. Using an electric mixer, whisk the egg whites until soft peaks form. Add the castor sugar, a little at a time whilst beating continuously. Add the egg yolks and beat thoroughly until the mixture is light and creamy.
3. Using a metal spoon fold the sifted flour alternately with the milk into the egg mixture.
4. Pour into the prepared tin and tilt the tin to level the mixture, making sure it goes into the corners. Bake for 8 – 10 minutes until lightly golden and springy to the touch.
5. Cut a sheet of baking paper slightly larger than the Swiss roll tin. Place the paper on a damp tea towel. Sprinkle evenly with the extra castor sugar. As soon as the Swiss roll is baked, turn it out onto the tea towel.
6. Peel off the paper lining and trim the edges of the cake using a sharp knife. Roll up the cake with the tea towel, and allow to cool slightly.
7. Unroll the cake and gently spread the warm apricot jam over the sponge. Spread with the filling.
8. Roll up with the aid of the tea towel and leave to cool completely.
9. Cover with a layer of the plain butter icing and sprinkle generously with the toasted coconut flakes.

TOASTED COCONUT FLAKES
Line a roasting pan with non-stick greaseproof baking paper. Sprinkle coconut flakes in a single layer over the paper. Toast at 180°C for +/- 10 minutes. Store in an airtight container when cool.

HINT: Keep a watchful eye on the coconut as it burns easily.

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