Dear Home Industry Baker

For almost 60 years, delicious home-baked eats and treats have been available at home industry outlets across the country, whether in our major cities or small towns.

Although distribution outlets and marketing methods have changed over the years, the core value “that of producing something special from a home kitchen” has remained the same.

In this issue, we talk to inspirational Gerda Swanepoel, who has developed a product she initially made for her local home industry outlet, into a national business. Gerda is an excellent example of someone, who through hard work and determination, is building a strong family business from small beginnings. Gerda says she is always looking for new opportunities to grow herself and her team.

This is one of the great strengths of the home industry business. It provides many opportunities for employment and growth. Traditional, local outlets ensure a regular income for employees and contributors, while offering others a way to supplement their income. Home industries also provide a market for a wide variety of creative talents with exciting opportunities for outlets on tourist routes to showcase the extraordinary talents of bead makers, basket weavers and other fine craftspeople.

We’ve got a wonderful selection of recipes in this issue. As we move into cooler weather there are suggestions to fit the season ranging from a stunning Mother’s Day celebration cake to impressive phyllo cigars served with homemade fig preserve.

Look out too for our unique croquembouche cupcakes as well as our rustic meringue ice cream cake. Whether you are baking for your home industry shop or doing outside catering, we hope you are inspired by this issue’s many sweet offerings.

Warm Huletts regards
Mathilda Pansegrouw
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With compliments from Huletts Sugar
Met die komplimente van Huletts Suiker
Enhance your product offering with Huletts

Huletts, SA’s No.1 sugar brand, with over 125 years of experience, ensures that ‘A Little Sweetness Goes a Long Way’ with its stylish three-in-one Home Industry packaging solution – The Huletts Cake Box.

The beautifully designed Huletts Cake Box draws its inspiration from the practicality of beer boxes, which are widely used by Home-Industry bakers.

The Huletts Cake Box was an instant hit among Home Industry Bakers when it launched a few years ago. Its popularity saw the need for further innovation. Huletts then introduced the 15-hole cupcake holder followed by a matching red lid, which complements that sophisticated and professional look.

They can be used on their own to hold large cakes or, if cupcakes are your speciality, then simply insert the cupcake holder which serves to protect your individual works of art for that perfect balance! Top it off with the lid, and you’ll be able to stack, store or transport your baked goodies with ease.

The boxes are delivered flat and do not take up too much storage space. They can be easily assembled and do not require additional dressing up with foil or any fancy wrapper. What’s more, customers can bake in the box (at 180°C), making it the all-round perfect solution for the busy baker.

Current user, Lydia Jooste of Fondant Cakes and Treats in White River switched from traditional beer boxes to the Huletts boxes.

“These boxes are fantastic! The lids are beautiful and I love the colour. They fit perfectly in the boxes. The boxes also make transportation easier and help my business look good too!” she said.

Customers who purchase Huletts bulk baking sugars immediately qualify to receive this value-added packaging solution. (Terms & Conditions apply). Send your enquiries to: info@mpmarketing.co.za

It’s more than an ingredient... It’s the whole solution.

Huletts has a sweetening solution for every manufacturer in the food, catering, baking, confectionery, pharmaceutical and beverage industries.

It is the only local manufacturer that offers a wide range of industrial speciality sugars:

• White granulated, speciality and milled sugars for inner and outer perfection
• Speciality brown sugars with distinctive flavours, textures and colours
• Liquid sugars and liquid fructose

The Huletts range is available in various pack sizes (25kg; bulk and semi-bulk); backed by active quality assurance systems to deliver consistent quality and meet the required food safety and customer requirements.

Certifications include:

• FSSC 22 000
• Artificials

Artificial sweeteners are also available at our Cape Sweeteners Division.

www.hulettsugar.co.za
A SPECIAL CHIFFON CAKE
FOR MOM

INGREDIENTS
280 g (2 cups) cake wheat flour
20 ml (4 t) baking powder
3 ml (½ t) salt
315 g (1½ cups) Huletts Castor Sugar
125 ml (½ cup) sunflower oil
180 ml (¾ cup) full cream milk
6 extra large eggs, room temperature, separated
10 ml (2 t) vanilla essence
1 ml (¼ t) cream of tartar
icing and meringue colours of your choice

METHOD
1. Preheat the oven to 180ºC.
2. 1 x ungreased 25 cm loose bottomed tube chiffon tin with legs.
3. Sift the flour, baking powder, salt and half of the castor sugar twice.
4. In a separate bowl, beat the oil, milk, egg yolks and vanilla essence until pale and yellow and stir into the flour mixture.
5. In a large mixing bowl, beat the egg whites with the cream of tartar until soft peaks form.
6. Gradually add remaining sugar and continue beating until stiff and glossy. Set aside.
7. Using a metal spoon gently stir a third of the egg white mixture into the batter to lighten it before folding in the remaining egg whites. Scrape the bottom of the bowl to ensure the batter is well blended.
8. Pour the batter into the ungreased chiffon tin. Bake for 55-60 minutes.
9. Remove from the oven, turn the tin upside down to stand on its legs or invert the pan over a bottle. Allow to cool completely. If needed gently loosen the edges with a sharp knife to turn out.
10. Top with icing and meringue as desired.

Serves 10 - 12
BEETROOT CAKE

INGREDIENTS
210 g (1 ½ cup) cake wheat flour
5 ml (1 t) baking powder
5 ml (1 t) bicarbonate of soda
5 ml (1 t) ground cinnamon
1 ml (pinch) salt
45 g (¼ cup) Huletts Treacle sugar
105 g (½ cup) Huletts Castor sugar
3 extra large eggs
3 ml (½ t) vanilla essence
300 ml sunflower oil
225 g raw beetroot, peeled and coarsely grated
zest of ½ orange

ICING
50 g butter, at room temperature
100 g Huletts Icing Sugar
zest of ½ an orange
125 g cream cheese
extra orange zest, for decorating

METHOD
1. Preheat oven to 160ºC. Grease and line the base and sides of a 28cm loaf tin with baking paper.
2. Sift the flour, baking powder, bicarbonate of soda, cinnamon and salt together into the bowl of an electric mixer. Add the treacle sugar and castor sugar.
4. Pour the batter into the prepared tin and bake for 40 minutes. Reduce the oven temperature to 150ºC and bake for a further 20 minutes or until springy to the touch. Leave to cool for 10 minutes. Turn out onto a wire rack and leave to cool.
5. Icing: Beat the butter, icing sugar and orange zest together until well combined. Add the cream cheese and beat until smooth. Spread the icing over the top of the cake and decorate with orange zest.

Serves 8 - 10
**BANOFFEE CAKE**

with peanut butter crust

**INGREDIENTS**

- 250 ml (1 cup) smooth peanut butter
- 200 g (1 cup) Huletts SunSweet Brown Sugar
- 200 g (1 cup) Huletts White Sugar
- 250 g (1 cup) butter softened
- Extra large eggs
- 5 ml (1 t) vanilla essence
- 5 ml (1 t) bicarbonate of soda
- 5 ml (1 t) baking powder
- 350 g (2½ cups) cake wheat flour

**Topping**

- 1 x 385 g tin Caramel Treat Condensed milk
- 500 ml (2 cups) fresh cream, whipped
- 4 bananas, sliced and drizzled with 15 ml (1 T) lemon juice
- 30 ml (2 T) almond flakes, roasted (optional)

**METHOD**

1. Preheat the oven to 180°C. Lightly grease and line 2 x 20 cm diameter cake tins with baking paper.
2. Cream the peanut butter, the brown and white sugars and the butter together.
3. Add the eggs, one at a time, beating well after each addition. Stir in the vanilla essence.
4. Sift the bicarbonate of soda, baking powder and flour together.
5. Fold the flour mixture into the peanut butter and egg mixture until well incorporated.
6. Divide the mixture evenly between the baking tins. Gently press the cake mixture into the base of the baking tins.
7. Bake for 12-15 minutes. Remove from oven and leave to cool. Once cool, gently invert the baking tin onto a serving plate and remove the baking paper.
8. Spread the top of the cake with caramel treat, top with whipped cream, banana slices and almond flakes, if desired.

*Makes 2 x Banoffee cakes*
FESTIVE PASTEL CAKE

*This recipe and picture was inspired by an article in SARIE Kos Nov. ‘17.

**INGREDIENTS**
- 2 x vanilla layer cakes, cut in half horizontally
- 450 g French Butter Icing, with green colouring, as desired
- 450 g French Butter Icing, with purple colouring, as desired
- 450 g Berry Icing (see page 14)

**METHOD**
1. Using a piping bag with a plain round nozzle, decorate each layer with a colour of your choice.
2. Decorate the top layer as desired and stack the layers on top of each other.
3. Keep refrigerated until required.

*Serves 8 - 12

**VARIOUS ICINGS**

**FRENCH BUTTER ICING INGREDIENTS**
- 375 g Huletts Castor Sugar
- 125 ml (½ cup) water
- 135 g egg yolks
- 450 g butter, softened

**METHOD**
1. Place the sugar and water in a saucepan over medium to low heat and bring to the boil. Make sure all the sugar crystals have dissolved before the syrup starts to boil.
2. Boil to 118ºC if using a sugar thermometer.
3. Using an electric beater, beat the egg yolks until light and foamy.
4. Whilst beating add the warm syrup in a thin stream.
5. Keep beating until the mixture reaches room temperature.
6. Add the butter, a spoonful at a time while beating until the mixture reaches a creamy consistency.

**ITALIAN BUTTER ICING INGREDIENTS**
- 500 g Huletts Castor Sugar
- 125 ml (½ cup) water
- 5 extra large egg whites
- 500 g butter

**METHOD**
Use the same method as for French Butter icing.

*Makes ±1 kg icing

(continued on pg 14)
**TRENDY ICINGS**

**Dark Chocolate Icing Ingredients**
- 100g dark chocolate
- 450g French Butter Icing

**Method**
1. Place the dark chocolate in a microwave bowl and microwave on high, stirring every 30 seconds until the chocolate has melted.
2. Stir the melted chocolate into 450g of the French Butter icing.

Makes ±550g icing

**Coffee Icing Ingredients**
- 15ml (1T) pure coffee powder
- 50ml boiling water
- 20g cocoa powder
- 450g French Butter Icing or Dark chocolate Icing

**Method**
1. Dissolve the coffee powder in the boiling water.
2. Stir in the cocoa powder until well dissolved.
3. Stir this mixture into the dark chocolate icing or French Butter Icing.

Makes ±550g icing

**Berry Butter Icing Ingredients**
- 250ml (1 cup) berries of your choice
- 15ml (1T) Huletts Castor Sugar
- 450g French Butter Icing

**Method**
1. Place the berries and the sugar into a medium size saucepan and place over medium heat. Use a wooden spoon to stir the berries.
2. Allow the berries to simmer until reduced to ±1/3 cup of thick berry pulp.
3. Remove from heat and allow to cool completely.
4. Gently mix the berry pulp into the butter icing until well combined.
5. For a more informal look, spread the icing over the top of your favourite cupcakes and garnish with a fresh berry.

**Note:** In the picture we removed the cupcake from their original casings and placed in a matching red paper cup.

Makes ±700g icing
CLASSIC WITH A TWIST

CHOCOLATE CARAMEL SQUARES

INGREDIENTS
1 x chocolate cake, recipe of your choice
Topping
200 g Caramel Treat Condensed milk
200 g smooth peanut butter
60 ml (4 T) fresh cream
Praline
400 g (2 cups) Huletts White Sugar
100 g pecan nuts, roughly chopped

METHOD
1. Bake the chocolate cake in a square tin. Set aside to cool.
2. Cut cake into even sized squares.
3. Mix the caramel, peanut butter and cream together until smooth. Add extra cream if the mixture is too thick.
4. Praline: Place the sugar in a small heavy bottomed saucepan over moderate to low heat. DO NOT STIR. When sugar has completely melted and starts to caramelise, remove from the heat. Stir in nuts and pour onto a lightly greased baking tray. Leave to cool. When hardened crack the praline with a hard object such as a rolling pin.
5. Spoon the topping onto each square followed by a sprinkling of praline.

Makes ±24 squares, depending on size.
UPSIDE DOWN CHOCOLATE CAKES

INGREDIENTS
- 140 g (1 cup) cake wheat flour
- 60 ml (¼ cup) cocoa powder
- 10 ml (2 t) baking powder
- 3 ml (½ t) salt
- 150 g (¾ cup) Huletts White Sugar
- 3 extra large eggs
- 125 ml (½ cup) sunflower oil
- 5 ml (1 t) vanilla essence
- 250 ml (1 cup) warm water

Icing
- 260 g (2 cups) Huletts Icing Sugar
- 37.5 ml (2½ t) cocoa
- 200 g butter
- 5 ml (1 t) vanilla essence
- berries of your choice, optional
- extra Huletts Icing Sugar, for dusting

METHOD
1. Grease a 6-hole silicone pan (suitable for microwave baking).
2. Sift the flour, cocoa powder, baking powder and salt together. Add the sugar.
3. Beat the eggs and oil together and mix into the dry ingredients.
4. Add the vanilla essence and water and mix into the batter to make a lump-free mixture.
5. Bake for 8 - 10 minutes, setting the microwave on high.
6. Remove from microwave and leave to rest for 2 - 3 minutes before turning out on to a cooling rack.
7. Leave the cakes to cool completely before icing.
8. Icing: Beat the icing sugar, cocoa, butter and vanilla essence together until light and fluffy.
9. Using a piping bag and nozzle of your choice, pipe the icing onto the cakes, top with a berry and dust with Huletts Icing Sugar.

Makes 6 mini cakes
IT'S TIME FOR Celebration

These cupcakes are for special occasions as they require a great deal of effort. However, the end result is spectacular.

(continued on pg22)
CELEBRATION CUPCAKES

12 x cupcakes using your favourite recipe (Depending on the selected filling of the choux pastry balls the cupcakes can be either chocolate or vanilla flavoured.)

INGREDIENTS
Choux Pastry (for mini balls)
280 g (1¼ cups) butter
312 ml (1¼ cups) water
140 g (1 cup) cake wheat flour, sifted
3 extra large eggs

Filling
100 ml whipped cream, chocolate mousse or pastry cream

METHOD
1. Preheat the oven to 220°C Lightly grease a baking tray.
2. Place the butter and water in a saucepan over medium heat and slowly bring to the boil, allowing the butter to melt before the water boils.
3. Remove from the heat and add the flour all at once. Stir with a wooden spoon and beat until smooth.
4. Return to the heat, and stir vigorously until the mixture leaves the sides of the saucepan and forms a smooth ball.
5. Remove from the heat and leave to cool slightly.
6. Add the eggs one at a time, beating well after each addition until the dough is stiff.
7. Using two teaspoons shape the choux pastry into even-sized mini balls. Place onto the prepared baking tray about 5 cm apart.
8. Bake for 8 minutes. Reduce the heat to 200°C and bake for a further 15 - 20 minutes, or until golden and crisp. Turn off the oven.
9. Remove from the oven and immediately make a small slit in the side of each choux pastry ball to allow the steam to escape. Return to the oven for a few minutes to dry out.
10. Fill the choux pastry balls using a piping bag with the filling of your choice. (They can also be left without a filling.)

Makes 24-30, depending on size

CARAMEL SAUCE

INGREDIENTS
200 g butter
400 g (2 cups) Huletts Caramel Sugar
125 ml (½ cup) water

METHOD
1. Place the butter, sugar, and water in a saucepan over medium heat.
2. Heat until the sugar has dissolved and the mixture has a caramel texture and colour while stirring with a wooden spoon.

Makes ± 400 ml

TO ASSEMBLE
1. Carefully stack the choux pastry balls on top of the cup cake. Use toothpicks to stabilise the stack if necessary.
2. Pour over the caramel sauce. Leave to set. Drop the cupcake into a fancy cupcake case to give that special final touch.
3. Displayed on a high cake stand they make an impressive and attractive centre piece for a celebration table.

Makes 12 cupcakes

Spiralling the caramel sauce elevates the cupcakes to a spectacular creation
BERRY FLAVOURS

BERRY STACK
with phyllo pastry

INGREDIENTS
500 g phyllo pastry (4 layers) - shop bought
45 g (3 T) butter, melted
30 g (2 T) Huletts Castor Sugar

Filling
350 ml whipping cream
30 g (2 T) Huletts Icing Sugar
3 ml (½ t) vanilla essence
600 g mixed fresh berries of your choice

METHOD
1. Preheat the oven to 200°C. Line two baking sheets with baking paper.
2. Unroll the pastry onto a slightly damp dish cloth. Place a large cutting board alongside covered with a damp cloth as well.
3. Place the pastry layer on the covered board.
4. Lightly brush the pastry with the melted butter and sprinkle with castor sugar.
5. Cut the pastry into squares, to your choice of size, using a sharp knife or scissors.
6. Place another layer of pastry onto the cut layer and using the bottom layer as a “stencil” repeat the brushing, sugar sprinkling and cutting process as described above.
7. Repeat the process until you have four layers one on top of another. Do not sprinkle sugar on the top layer. Brush the top layer with the melted butter.
8. Carefully place the pastry squares onto the prepared baking sheet.
9. Bake for 10 minutes or until pale gold in colour. Leave to cool. (Store in an airtight container, if not being used immediately).
10. Filling: Whip the cream with the icing sugar and the vanilla essence until soft peaks form.
11. Place a layer of the pastry on a serving plate, spread with a layer of cream and top with berries. Repeat the process with the other layers. Dust with icing sugar and scatter a few extra berries over the top.

Serves 8 – 12

Tip: The assembled stacks should be served immediately to avoid them going soft.
MINI-BITES

PASTRY CUPS

INGREDIENTS

Prepare the phyllo pastry squares, as per Berry Stack with phyllo pastry
Vanilla Pastry Cream
1 litre full cream milk
100 g butter
165 g extra-large egg yolks
165 g Huletts Castor sugar
50 g cake wheat flour
50 g cornflour
1 ml (pinch) salt
10 ml (2 t) vanilla essence

To serve
350 ml cream, whipped
1 Nectarine, stoned and thinly sliced (or fruit of your choice)

METHOD

1. Preheat the oven to 200°C. Grease 2 x muffin or cupcake tins.
2. Carefully place the prepared pastry squares in the tins and gently press down to create a ‘cup’. Bake for 8 – 12 minutes or until edges turn a golden colour. Remove from oven and allow to cool. Once cool, carefully remove the pastry cups from the tins.
3. Vanilla pastry cream: Heat the milk and butter together in a medium size saucepan over a low heat. Beat the egg yolks and sugar in a large bowl until pale and slightly thickened. Sift the flour, cornflour and salt together and fold into the beaten egg yolks. Add the flour mixture to the milk while stirring, and bring to the boil. Remove from the heat and stir in the vanilla essence. Cover with cling wrap to prevent skin forming and set aside to cool.
4. To serve, fill pastry cups with spoonfuls of pastry cream and top with whipped cream and a nectarine segment.

Makes ± 24 pastry cups
PRESEVERED FIGS
with Phyllo Cheese Cigars

INGREDIENTS
2 kg green figs (not over ripe)
Lime solution
5 litres water
25 ml (5 t) slaked lime (calcium hydroxide, which can be found at pharmacies)
5 ml (1 t) bicarbonate of soda

Syrup
2½ kg (10½ cups) Huletts White Sugar
2½ litres (10 cups) water
2 ml (½ t) lemon juice
5 ml (1 t) ground ginger

METHOD
1. Remove skins from the figs with a fine grater or a serrated knife and cut a cross in stem end of each fig.
2. Mix the lime solution ingredients together in a large pot and soak the figs in the solution overnight. Drain.
3. The following day, boil the figs in 3 litres of water for about 20 minutes until tender. Drain.
4. Syrup: Place the sugar, water, lemon juice and ginger in a large pot and bring to the boil.
5. Add the figs one by one and boil rapidly until the figs are soft enough to break open but still crisp, and the syrup is thick. This will take 45 - 60 minutes.
6. Bottle in hot sterilised jars. Fill the bottles to the brim with the syrup. Store in a cool place.

 Makes ± 6 kg preserved figs

PHYLLO CHEESE CIGARS INGREDIENTS
Prepare the phyllo pastry squares, as per Berry Stack (see page 26) with phyllo pastry
300 g cheese of your choice (e.g. Blue cheese, Brie, strong cheddar or grated Parmesan)

METHOD
1. Preheat the oven 200ºC and grease a baking sheet.
2. Place one prepared phyllo square on a flat surface. Cut cheese strips measuring 1 cm shorter than the width of the square and place the cheese along the width of the square.
3. Roll up tightly to resemble a ‘cigar’ shape.
4. Place on prepared baking sheet and bake for 8-10 minutes.

 Makes ± 24 cigars, depending on size.
FROM FAMILY RECIPE TO FAMILY BUSINESS

Imagine baking 15,000 dozen koeksisters (180,000) every week, using 20,500 kilograms of Huletts Sugar and 3,996 eggs, together with many kilograms of flour and oil! This is what keeps Gerda Swanepoel, winner of the 2014 Huletts Koeksister competition and her staff of 30, busy every day.

HOW I STARTED
I inherited my winning koeksister recipe from my mother, Jeanette van der Westhuizen, who was lovingly known as Ouma Rooi. I started baking koeksisters for Tuiskoop in Ermelo (the oldest cooperative home industry in South Africa) in 1985. Little did I know that this was the beginning of my koeksister road to success. In 2006 after my mother passed away I decided to brand my koeksisters as Ouma Rooi as a tribute to my mother.

“BREAKTHROUGH MOMENT”
My big breakthrough moment was winning the Huletts Koeksister competition in 2014. This is what put me on the path to real success. With the amazing R100,000 prize money I was able to expand my business by renting more suitable premises and upgrading to industrial mixing and baking equipment. This immediately made a huge difference to our daily output. And of course a top competition like this also gives you lots of favourable publicity, as well as interest from retailers and other outlets.
FANCY BUTTERMILK CHOCOLATE CAKE

CAKE INGREDIENTS
- 195 g butter
- 410 ml water
- 70 g cocoa
- 750 ml (3 cups) cake wheat flour
- 10 ml (2 t) bicarbonate of soda
- 10 ml (2 t) baking powder
- 600g Huletts Castor Sugar
- 3 eggs
- 190 ml (¾ cup) buttermilk

Filling and icing
- 1 x 385g tin Caramel Treat Condensed Milk
- Ganache (see recipe below)
- 12 sheets edible gold
- coarse salt

METHOD
1. Preheat the oven to 160°C. Grease a 25cm Bundt Cake tin with non stick spray.
2. Place the butter, water and cocoa in a medium size pot and bring to the boil. Stir until the butter has melted then leave to cool until lukewarm.
3. Sift the flour, bicarbonate of soda and baking powder together in a mixing bowl. Keep aside.
4. Add the sugar, eggs and buttermilk to the cocoa mixture and stir until smooth. Add this mixture to the dry ingredients and mix to a smooth batter.
5. Spoon the batter into the prepared tin and bake for 35 - 40 minutes or until a skewer inserted comes out clean.
6. Turn out onto a wire cooling rack and leave to cool.

ASSEMBLING THE CAKE:
1. Carefully place the cake back into the Bundt tin in which it was baked. Make a small cut around the inside of the cake, making sure not to cut through the cake.
2. Spoon the caramel condensed milk into a piping bag and pipe a generous amount of the caramel into the cut slit going right around.
3. Place a wire cooling rack onto a baking tin and turn the cake out onto it. Pour the lukewarm ganache over the cake making sure the whole cake is covered. Refrigerate the cake for 10 minutes allowing the ganache to harden.
4. Carefully remove from the cooling rack and place on a cake stand. Cover the cake with the gold sheet and sprinkle with the coarse salt.

GANACHE INGREDIENTS
- 650 g dark chocolate, chopped finely
- 500 ml (2 cups) cream
- 1 vanilla pod, cut open and seeds removed

METHOD
1. Place the finely chopped chocolate in a large mixing bowl.
2. Heat the cream and vanilla seeds and bring to boiling point. Pour over the chopped chocolate. Stir until smooth and pour through a sieve into a jug or mixing bowl. Use while still lukewarm.
The business has gone from strength to strength. When health and safety regulations meant I was no longer able to sell product from the premises where we produce the koeksisters, I learnt the wisdom of the old saying ‘when one door closes, another one opens’. The premises next door was available for rent and it seemed the perfect opportunity to make it not only an outlet for our koeksisters but also for other products. It is now a thriving home industry shop and because it is situated next to a very busy filling station and attracts a lot of passing trade as well as local customers.

We also identified a gap in the market in Cape Town and with a little encouragement; my daughter and son-in-law came back from Australia to open our Cape Town outlet. My son Stefan has joined the business as a rotating manager between the Ermelo and Cape Town businesses. He focuses on the health and safety aspects of the bakery, as well as managing the product on the shop shelf. My dreams of handing over a successful business to my sons and daughter are becoming a reality.

I am a proud citizen of Ermelo and enjoy getting involved in local activities whether it is at the Church or in a game of bowls. I also have two gorgeous grandsons who are the apples of my eye!

**TIPS FOR SUCCESS**

- Use the best koeksister recipe you can find and experiment until it works for you.
- Have a passion for what you do.
- Be personally involved in the business every day.
- Use only quality products and here of course, I include Huletts Sugar.
- Maintain excellent staff relationships. Whether you have three or thirty staff members, a positive working environment is essential in any successful business.
- On-going marketing is vital. Trends change, new competitors spring up and a careful marketing plan will help you adjust and meet new challenges.
- Support from family, friends and clients are invaluable.
- So the next time you see an Ouma Rooi delivery van crossing your path you will know it is carrying South Africa's most delicious sweet treat!

Gerda’s home industry shop offer freshly baked, juicy koeksisters and you can also browse around for lots of other delectable home industry fair.
Are you the next Huletts Koeksister Champion?

**YOU COULD WIN R100 000!**

To Enter:
Send us a colour photograph to showcase your koeksisters, tell us what sets your recipe apart and what you will do with the prize money if you are the winner. Email your entry to: info@mpmarketing.co.za. **Closing date is 14 May 2018.**

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 three hundred visitors to the Innibos Festival (27 - 30 June 2018) 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 2018 as well as a R100 000 cash prize!

For more information and competition rules visit www.hulettskoeksister.co.za

Judging Partners

For more information and competition rules visit www.hulettskoeksister.co.za
LEMON THUMBPRINT BISCUITS

INGREDIENTS

- 500 g butter
- 210 g (1 cup) Huletts Castor Sugar
- 10 ml (2 t) vanilla essence
- 467 g (3 1/3 cup) cake wheat flour
- 120 ml (½ cup) lemon curd
- Huletts icing sugar, for dusting

METHOD

1. Preheat the oven to 160ºC. Grease and line a baking sheet.
2. Place the butter and castor sugar in the bowl of an electric beater and beat until light and fluffy.
3. Add the vanilla essence and beat for a further 30 seconds.
4. Turn the mixer to low speed and add spoonfuls of flour to the creamy mixture, mixing until well blended. Roll the dough into even walnut-sized balls (weighing about 20 g each) and place 3 cm apart on the baking sheet.
5. Make a thumb print indentation in the centre of each dough ball.
6. Bake for 12-15 minutes until golden brown. Remove from the oven and leave to cool completely.
7. Using a teaspoon, fill each hollow with lemon curd.
8. Just before serving dust with icing sugar.

Makes ± 60 biscuits, depending on size.

LEMON CURD INGREDIENTS

- zest and juice of 4 lemons
- 210 g (1 cup) Huletts Castor Sugar
- 100 g butter, cut into cubes
- 3 extra large eggs, plus 1 egg yolk

METHOD

1. Place the lemon zest and juice, sugar and butter into a heatproof bowl. Place the bowl over a pan of gently simmering water, making sure the water is not touching the bottom of the bowl. Stir the mixture every few minutes, until the butter has melted.
2. Lightly whisk the eggs and egg yolk together and stir into the lemon mixture. Whisk until all of the ingredients are well combined, then leave to cook for 10-13 minutes, stirring every few minutes, until the mixture is creamy and thick enough to coat the back of a spoon.
3. Remove the lemon curd from the heat and set aside to cool, stirring occasionally as it cools.
4. Once cooled, spoon the lemon curd into sterilised jars and seal. Keep in the refrigerator until ready to use.

Makes ± 300 ml.
OLD FASHIONED SPICE BISCUITS

INGREDIENTS
1 kg cake wheat flour
10 ml (2 t) salt
600 g (3 cups) Huletts SunSweet Brown Sugar
15 ml (3 t) cream of tartar
8 ml (1½ t) bicarbonate of soda
10 ml (2 t) ground ginger
10 ml (2 t) ground cinnamon
10 ml (2 t) ground mixed spice
10 ml (2 t) ground cloves
250 g butter
6 extra large eggs, beaten

METHOD
1. Preheat the oven to 180°C. Grease and line two baking sheets with baking paper.
2. Mix the flour, salt, sugar, cream of tartar, bicarbonate of soda and spices together.
3. Rub in the butter.
4. Add the eggs and beat well.
5. Wrap the dough in cling wrap and leave overnight.
6. Roll out the dough onto a lightly floured surface to 3mm thickness.
7. Cut out rounds with a cookie cutter, 5cm in diameter. Place on the baking sheets.
8. Bake for 10-12 minutes until firm and lightly browned around the edges. Place on a wire rack and allow to cool. Store in an airtight container.

Makes 10-12 dozen biscuits
ICE CREAM MERINGUE CAKE

This is a novel way of using broken or left over meringues. Please note that this is not a “neat” cake as it is supposed to have a more rustic look and feel. A perfect choice for a party as it can be made long in advance and frozen.

INGREDIENTS

- 500 ml (2 cups) fresh cream
- 100 ml lemon curd (see recipe page 42)
- 75 g meringues, broken into chunks
- zest of 1 lime or lemon (optional)

METHOD

1. Line a ceramic bowl or baking tin with cling wrap, allowing the cling wrap to extend over the edge of the bowl or tin.
2. Beat the cream until stiff. Gradually fold in the lemon curd. Set aside a little of the lemon curd to marble the top of the cake.
3. Add the meringue chunks and lightly fold into the cream and lemon curd mixture.
4. Spoon into the prepared container. Smooth the top of the cake with the back of a metal spoon. Marble the top with the lemon curd and cover with cling wrap.
5. Place in the freezer until firmly frozen or overnight.
6. Remove from the container by lifting the overhanging cling wrap on the side of the container. Place the cake on a serving platter. Decorate with lime or lemon zest if desired.
7. Cut into segments and serve immediately.

Yields 8 portions
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.

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