

RECIPES

something sweet

No meal is complete without finishing with a sweet treat at the end. Here's a few options that are easy to make and perfect for a crowd.

2019
LONGEST
LUTHERAN LUNCH

GOURMET
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GATHERING

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APPLE TURNOVERS

4 apples, peeled and chopped
2 tabs butter
½ cup brown sugar, packed
1 tsp cinnamon
2 tsp cornflour
3 sheets Puff Pastry
2 tabs raw sugar
1 egg, beaten

Heat oven to 200C. Line baking tray with baking paper. Add apples, butter, sugar, cinnamon and cornflour to a frypan and cook over medium heat until boiling. Reduce and simmer until apples tender and mixture thickened. Set aside to cool slightly. Cut each pastry sheet into 4 squares. Add a tablespoon of apple mixture to centre of each square. Fold over to make a triangle and seal all edges with a little water. Brush pastry triangle with egg wash and sprinkle with raw sugar. Place on tray. Can be enjoyed warm or cold with cream and/or icecream.

LIME & COCONUT CAKE

200g SR flour
150g caster sugar
1 tsp baking powder
1 cup coconut
150g butter, melted
3 eggs
½ cup fresh lime juice
1 tabs lime zest, finely grated

Preheat oven to 180C. Line a square pan with baking paper. Process flour, sugar, baking powder and 2/3 cup coconut in a food processor for 20 seconds. Add butter, eggs, lime juice and zest and process until combined. Pour into pan and smooth surface. Bake 40 mins. Sprinkle with remaining coconut and bake a further 10 mins until cooked. Set aside 5 mins to cool slightly and transfer to wire rack to cool completely.

NO COOK APRICOT SLICE

1 pkt Sao biscuits 250g butter
1 pkt Yoyo biscuits 1 cup coconut
200g chopped apricots 1 tin condensed milk

Crush biscuits and mix dry ingredients together in a large bowl. Melt butter and milk together in a microwave and mix with dry ingredients. Spread onto a lamington tray lined with baking paper. Cool in fridge. Ice with chocolate icing.

CHOCOLATE MOUSSE CUPS

8 eggs room temp, separated
2 cups cream, whipped
250g dark chocolate, melted
splash of vanilla essence (not imitation)

Gently melt chocolate and cool to room temperature. Add egg yolks to chocolate and mix well. Add whipped cream and vanilla and fold through. Whisk egg whites to gentle peaks. Take a spoonful and mix to chocolate, then fold through remaining egg whites until mixed. Pour or spoon into individual cups. Refrigerate for 2-3 hours. Top with whipped cream & chocolate.

TIRAMISU

3 eggs, separated 1 ¼ cups hot Espresso coffee
½ cup caster sugar 2 tabs Kahlua or Marsala
1 tsp vanilla extract 200g Sponge Finger biscuits
250g Mascarpone Grated chocolate

Beat yolks and sugar until thick and white. Add vanilla and mascarpone and combine. In a clean bowl, whisk egg whites until stiff. Fold 1/3 of the yolk mix into egg white and gradually fold in remaining until combined. Mix coffee and liqueur together and dip biscuits in. Spread biscuits over a dish, cover with half cream, add another layer of biscuits and cream. Refrigerate and cover with chocolate before serving.