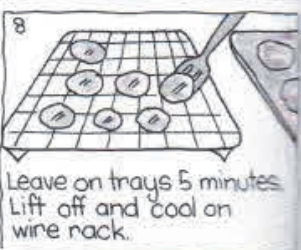
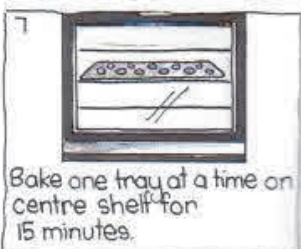
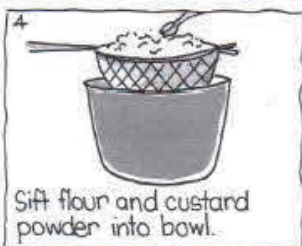
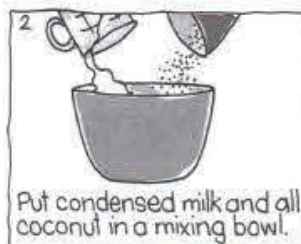
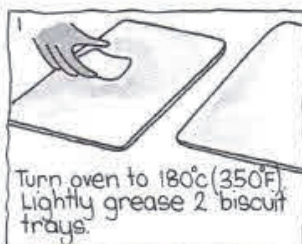


Section O – Children’s Recipe – Cherry Macaroons

CHERRY MACAROONS

Makes 16

½ cup condensed milk
1 cup desiccated coconut
1 cup shredded coconut
100 g packet glacé cherries
1 tablespoon self-raising
flour
1 tablespoon custard
powder



Section O – Children’s Recipe – Salt Dough

Salt Dough

- 1 ½ cups plain flour
- ½ cup fine table salt
- 1 tablespoon vegetable oil
- 2/3 cup chilled water

Preheat oven to 120° C.

Line 2 baking trays with baking paper.

Mix flour and salt in a bowl. Make a well in the centre.

Pour in oil. Gradually add water, stirring mixture with a wooden spoon until combined.

Turn dough onto a lightly floured surface.

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.



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