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GARETH & SARAH'S

MOTHER'S DAY OFF

OUR SUPER EASY KIDS COOKBOOK



HEY KIDS!

Thanks for downloading Mother's Day Off...our super-easy kids cookbook full of ideas to help you out on Mother's Day.

This is a collection of tried and true recipes from kids just like you, all around Manawatu.

Remember, all Mum really wants for Mother's Day is a day off and perhaps a cuppa in bed. So get yourself in the kitchen and whip up something yummy so Mum doesn't have to.

 **GARETH & SARAH**



EASY CHEESEY PUFFS

2 x Cups Flour
4 x teaspoons of Baking Powder
¼ teaspoon of Salt
¼ teaspoon of Curry Powder
2 x Eggs beaten
2 x Cups Grated Cheese
Milk to combine



1. Mix dry ingredients & cheese together, add beaten eggs and enough milk to form a sticky dough.
2. Place spoonfuls onto greased or lined baking trays.
3. Bake at 200 degrees for 10 minutes.

Optional add ins:

Chopped onion, diced bacon, corn, pesto, parsley or chives.

Everything works and tastes yummy, great to have with soup!

Enjoy!

CHILLI CRISP GARLIC BUTTER SPAGHETTI

200g spaghetti
100g unsalted butter
4 garlic cloves, finely chopped
3 tbsp chilli crisp oil*
1½ tbsp salted crunchy peanut butter
2 tbsp soy sauce
2 tbsp oyster sauce
½ cup finely sliced spring onions
2 tsp sesame seeds

Optional:

*2 tbsp chopped coriander to serve
2 sliced Chicken breasts*



Step 1

Heat a large pot of salted water over high heat. When boiling rapidly, add the pasta and cook until al dente.

Step 2

In the meantime, in a wok or large frying pan over high heat, add the butter and wait until it starts to get foamy. Add the garlic and stir until just softened and fragrant (don't let it colour). Then add the chilli crisp oil, peanut butter, soy sauce and oyster sauce. Stir and simmer for 2 minutes or until the sauce is well combined and thickened slightly. Take off the heat until the pasta is cooked.

Step 3

When the pasta is al dente, reserve ¼ cup of the pasta cooking liquid. Place the spicy butter sauce back on a high heat and add the pasta straight into the pan with the sauce. Pour over the reserved pasta water. Use tongs to stir and toss the pasta in the sauce for 2-3 minutes or until the sauce is thick and glossy. Add the spring onion and sesame seeds and toss until well combined. Divide among serving plates. Sprinkle with coriander, if using, and drizzle with extra chilli crisp oil.

**Notes: Lao Gan Ma is a popular brand of chilli crisp oil*



ANZAC BISCUITS

- ½ cup Edmonds standard flour
- ½ cup sugar
- ▣ cup finely desiccated coconut
- ¾ cup of rolled oats
- 50g butter
- 1 tbsp Edmonds baking soda
- 2 tbsp boiling water

1. Preheat oven to 180 degrees Celsius. Line a baking tray with baking paper
2. Combine flour, sugar, coconut and rolled oats
3. Melt butter and golden syrup
4. Dissolve baking soda in boiling water. Add to the butter mixture and stir.
5. Stir wet mixture into the dry ingredients.
6. Place level tablespoons full of the mixture onto the prepared tray, flatten with a fork
7. Bake for 15 minutes or until golden brown
8. Leave on a tray for 5 minutes. Transfer to a wire rack to cool completely



KUMARA BAKE RECIPE

Kumara

1 cup Cream

1 can Crushed Pineapple well drained

Packet Maggi Onion Soup

½ cup grated Tasty Cheese

Potato chips (chippies – the ready to eat chips, eg Eta, Bluebird)

- 1. Cook kumara and cube pieces**
- 2. Mix together cream, pineapple and soup; pour over kumara**
- 3. Top with crushed chips and cheese**
- 4. Bake at 180°C until heated through**



EGGS BENNY

3 tbsp white wine vinegar
4 eggs
2 toasting muffins
4 parma ham

For the hollandaise sauce

125g butter
2 egg yolks
½ tsp white wine vinegar or tarragon vinegar
squeeze of lemon juice
pinch of cayenne pepper

To prepare:

Bring a deep saucepan of water to the boil (at least 2 litres) and add 3 tbsp white wine vinegar. Lower the heat down to a gentle simmer. Break the eggs into four separate coffee cups or ramekins. Split the muffins, toast them for a few minutes either side and warm some plates.

To make the hollandaise:

Melt the butter in a saucepan and skim any white solids from the surface. Keep the butter warm.

Put the egg yolks, white wine or tarragon vinegar, a pinch of salt and a splash of ice-cold water in a metal or glass bowl that will fit over a small pan. Whisk for a few minutes, then put the bowl over a pan of barely simmering water and whisk continuously until pale and thick, about 3-5 mins.

Remove from the heat and slowly whisk in the melted butter bit by bit until it's all incorporated and you have a creamy hollandaise. (If it gets too thick, add a splash of water.) Season with a squeeze of lemon juice and a little cayenne pepper. Keep warm until needed.

To make the eggs benedict:

Swirl the simmering vinegared water briskly to form a vortex and slide in an egg. It will curl round and set to a neat round shape. Cook for 2-3 mins, then remove with a slotted spoon.

Repeat with the other eggs, one at a time, re-swirling the water as you slide in the eggs. Spread some sauce on each muffin, scrunch a slice of ham on top, then top with an egg. Spoon over the remaining hollandaise and serve at once.

SUNDAY PANCAKES



1 cup Edmonds Self Raising Flour (150g)
2 Tbsp Chelsea White Sugar
½ tsp finely grated lemon zest (optional)
1 cup Meadow Fresh Milk (or Soy/Rice milk) (250ml)
1 egg, lightly beaten
30g Butter, melted (or margarine)

TO SERVE

2 bananas, sliced
1 punnet blueberries (or frozen berries, defrosted)
Maple Syrup

- 1. Sift Edmonds Self Raising Flour and Chelsea White Sugar into a medium-large bowl. Make a well in the centre of the dry ingredients.**
- 2. Add the lemon zest, Meadow Fresh Milk, egg and melted Tararua Butter/margarine and whisk to combine.**
- 3. Heat a large non stick frying pan over medium heat and grease lightly with Tararua Butter or oil.**
- 4. For each pancake, place 2 tablespoons of batter into the pan. Cook for 2 minutes or until bubbles form on the surface. Turn and cook for a further 1 to 2 minutes, or until pancakes are cooked through.**

Garnish with berries, sliced banana and Maple syrup.

AFGHANS

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200g Butter, Softened
½ Cup of sugar
1 ¼ cups of edmonds standard flour
¼ cup Cocoa
2 cups cornflakes

ICING

2 cups icing sugar
2 tbsp cocoa
25g butter, softened
2 tbsp hot water
¼ tsp vanilla essence
24 walnuts (optional)



1. Preheat oven to 180 degrees Celsius. Line a baking tray with baking paper
2. Cream the butter and sugar with an electric beater until light and fluffy.
3. Sift flour and cocoa into the creamed mixture. Stir well. Fold in cornflakes
4. Spoon tablespoons of the mixture onto the tray, gently pressing together
5. Bake 15 minutes or until set. Set aside to cool.
6. For the icing, sift icing sugar and cocoa. Add the butter
7. Add enough hot water to make the icing spreadable. Mix in vanilla.
8. When biscuits are cold, ice and decorate with a walnut, if you like.



CHOCOLATE FUDGE

Chocolate Chips (I like to use a variety of milk, dark and semi-sweet, for a true old-fashioned cocoa flavor)
Sweetened condensed milk. This sweetens the chocolate fudge perfectly and gives it a creamy texture.
Butter. Butter adds richness to the chocolate fudge.
Salt (Optional salt helps balance the sweetness
Vanilla extract (optional) This compliments the chocolate perfectly

1. Line an 8-inch greased square pan with parchment paper, leaving some overhang to make it easier to remove from the pan.
2. In a saucepan, melt butter over medium-low heat.
3. Add the chocolate and stir using a rubber spatula until the chocolate begins to melt (You can increase the heat a little but be careful, chocolate scorches quickly)
4. Once the chocolate begins to melt, stir in the sweetened condensed milk.
5. Once the milk is worked in completely, turn off the heat and add salt and vanilla extract if using.
6. Quickly pour the batter into the prepared pan and spread it into an even layer using an offset spatula.
7. Cover and refrigerate overnight to set.
8. Once set, remove from pan and cut into even-sized 2-inch squares.
9. Store fudge in an airtight container between layers of parchment paper in the fridge or on the counter.



TERESA'S MOTHER'S DAY TRADITION

Pikelets
Dairy Whip
Mini Flakes

Place out pikelets on plates
Top with Dairy Whip and mini flakes

HOT CHOCOLATE

Drinking chocolate of your choice
Marshmallows
Whipped Cream (optional)

1. Add drinking chocolate to a mug and mix with boiling water
2. Top with marshmallows and whipped cream.
3. Tap drinking chocolate through a tea strainer.



3 INGREDIENT SCONES

500g (3 1/3 cups) self-raising flour

250ml (1 cup) chilled lemonade

300mls thickened cream

1. Preheat oven to 220C/200C fan-forced. Line a large baking tray with baking paper.
2. Place the 500g (3 1/3 cups) self-raising flour in a large bowl and make a well in the centre. Pour in the 250ml (1 cup) chilled lemonade and 1 cup (250ml) of the 300mls thickened cream. Use a flat-bladed knife to stir until a soft, sticky dough forms.
3. Turn dough onto a lightly floured surface. Knead gently for 30 seconds or until just smooth. Press into a 3cm-thick disc. Use a lightly floured 5cm pastry cutter to cut twenty scones from the dough, re-rolling dough if necessary. Place the scones, just touching, on the prepared tray. Lightly brush the tops with the remaining cream.
4. Bake for 16-18 mins or until scones are risen and golden and sound hollow when tapped on the top. Transfer to a wire rack to cool slightly.
5. Serve scones warm or at room temperature with whipped cream and jam, if desired.





FOCACCIA

500 ml warm water
1 ½ tbsp Edmonds active yeast
1 ½ tsp salt
1 tsp sugar
4 ½ cups Edmonds high grade flour
Olive oil and flakey salt

Optional:

Few sprigs rosemary
thinly sliced garlic

1. Put water, yeast, salt, sugar and 1 tablespoon of flour in a large mixing bowl.
2. Stir, cover and leave for 10 minutes.
3. Add remaining flour. Mix until smooth
4. Cover with a damp cloth. Stand for a minimum of 45 minutes.
5. Preheat oven to 220 degrees celsius. Grease a large, shallow roasting dish.
6. Put the dough in dish. With oiled hands, spread it out evenly.
7. Dimple dough with fingers. Sprinkle with salt, rosemary sprigs and garlic.
8. Bake 15 minutes until golden brown. Brush with more olive oil if you wish.