

Homemade Chiko roll

The Chiko roll is iconically Australian and the ingredients are really a mystery to everybody. Here we have tried to capture the flavour so you can have them at home.

Ingredients

- 2 tsp butter
- 1 cup green cabbage, finely shredded
- 1 celery stick, finely sliced
- 1 carrot, grated
- 1 onion, finely sliced
- 200g cooked lamb, finely diced
- 1 chicken stock cube
- 1 tbsp plain flour
- 8 sheets spring roll pastry
- 1 egg, lightly beaten
- vegetable oil for frying

Method

1. Remove the spring roll pastry from the fridge to defrost.
2. Melt the butter on a medium heat in a frying pan.
3. Add the onion, cabbage, celery and carrot to the frying pan and cook until soft.
4. Add the lamb and the chicken stock cube and cook until heated through. Add the flour and mix in.
5. Lay out 1 pastry sheet at a time keeping the rest under a moist clean tea towel. Lay 3 tablespoons of mixture at the bottom centre of the sheet and fold the sides in to the middle and roll.
6. Brush the end with egg to adhere to the pastry. Cover rolls with a moist tea towel. Repeat until all the mixture is used.
7. Heat the oil in a frying pan. It is ready when you drop a tiny corner of pastry in and it sizzles in the oil.
8. Add all of the spring rolls to the oil and cook until golden.
9. Drain on paper towel. Serve with sweet chilli sauce.

Anzac Biscuits I

57 made it | 85 reviews | 14 photos

Recipe by: Sharon McAllister

"Traditional recipe from Australia and New Zealand. Associated with the joint public holiday (ANZAC Day) to commemorate the Gallipoli landings during WW1."

- 1 cup quick cooking oats
 - 3/4 cup flaked coconut
 - 1 cup all-purpose flour
 - 1 teaspoon baking soda

 - 1 cup white sugar
 - 1/2 cup butter
 - 1 tablespoon golden syrup
 - 2 tablespoons boiling water
1. Mix oats, flour, sugar and coconut together.
 2. In a small saucepan over low heat, melt the syrup and butter together. Mix the soda and the boiling water and add to the melted butter and syrup.
 3. Add butter mixture to the dry ingredients. Drop by teaspoons on greased cookie sheets (or baking paper).
 4. Bake at 350 degrees F (175 degrees C) for 18 to 20 minutes.

The Great Australian Pikelets

- 1 large [egg](#)
 - 1/4 cup [sugar](#) (use vanilla sugar if you have it, or as some reviewers have suggested ...add 1/2 to 1 teaspoon of vanilla)
 - 1/2 cup [milk](#) (1-2 tbsp extra may be required for correct consistency)
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- 1 cup [self raising flour](#)

Directions

1. In a pouring jug, whisk together well the egg, sugar and half of the milk.
2. Add the flour and mix thoroughly.
3. Then add milk until the batter is the consistency of a thick cream.
4. Beat until smooth.

5. Pour about a soup spoon sized amount onto a preheated lightly greased frypan (You will need to start about medium high heat but after a few rounds you will need to drop it back to medium).
 6. Flip with a spatula when the top is all bubbly (should be a lovely golden colour), and cook the other side.
 7. Remove from pan and pile piklets up on a plate (cover with a paper towel so they don't go rubbery).
 8. Serve with jam, honey or maple syrup etc.
 9. Enjoy.
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Ultimate Chocolate Chip Cookies

3/4 cup granulated sugar

3/4 cup packed brown sugar

1 cup butter or margarine, softened

1 teaspoon vanilla

1 egg

2 1/4 cups Gold Medal™ all-purpose flour

1 teaspoon baking soda

1/2 teaspoon salt

1 cup coarsely chopped nuts

1 package (12 ounces) semisweet chocolate chips (2 cups)

Steps

- **1** Heat oven to 375°F.
- **2** Mix sugars, butter, vanilla and egg in large bowl. Stir in flour, baking soda and salt (dough will be stiff). Stir in nuts and chocolate chips.
- **3** Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet.
- **4** Bake 8 to 10 minutes or until light brown (centers will be soft). Cool slightly; remove from cookie sheet. Cool on wire rack.