

Recipes for "Prison Bikkies"

Crunchy Cornflake Cookies

220 grams butter
1 1/2 cups sugar
3 1/2 cups sifted plain flour
1 cup sultanas
3 cups corn flakes
4 tsp baking powder
1/2 cup milk

Preheat oven to 180°. Cream butter and sugar. Add remaining ingredients and mix well until mixture resembles a stiff dough.

Place a dessertspoon full of mixture on a greased baking tray and bake at 180° for 15 mins or until golden. Allow to cool. Store in an airtight container.

Makes about 25 large biscuits.

Crisp Coconut biscuits

125g butter
1 egg
1 cup desiccated coconut
1 cup sugar
2 cups SR flour

Preheat oven to 180°C. Cream the butter and sugar. Beat in the egg. Add the sifted flour and coconut. Mix well. Roll mixture into balls and press flat between hands. The flatter you roll them, the crunchier they will be. Place on greased baking trays. Allow room for them to spread.

Bake in the oven for 10-12 minutes until crisp and golden.

Sugar Biscuits

1 cup butter, softened
2 cups sugar
2 eggs
1 teaspoon vanilla extract
5 cups plain flour
1 1/2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/4 cup milk

Preheat oven to 180°. Cream butter and sugar until light and fluffy. Add eggs and vanilla. Combine flour, baking powder, baking soda and salt; add to creamed mixture alternately with milk. Cover and refrigerate 15-30 minutes or until easy to handle.

On a floured surface, roll out dough to 4-5mm thickness. Cut out cookies into desired shapes. Place on greased baking sheets, leaving room for spreading. Bake for about 10 minutes until the edges are light brown. This recipe makes a lot (about 60 biscuits).

Rice Bubble Bikkies

250g butter
2 eggs
1 cup caster sugar
1 ½ cups SR flour
1 cup currants
2-3 cups rice bubbles

Cream the butter and sugar. Add the eggs and flour and mix well. Roll a dessertspoon full of mixture into a ball and roll the ball in rice bubbles to coat all sides with rice bubbles. Place balls on a greased tray and press to flatten. Bake in a moderate oven about 15 minutes until biscuits are crisp and golden. Makes about 60 biscuits.

Crunchy Chocolate Chip bikkies

150g plain flour
150g SR flour
220g caster sugar
190g dark chocolate chips
125g butter, melted
1 egg, lightly beaten

Preheat oven to 180°C. Line 2 large baking trays with non-stick baking paper. Sift the plain flour and SR flour into a bowl. Add the sugar and chocolate chips and stir well to combine.

Place butter and egg in a small bowl and mix thoroughly. Pour into the flour mixture and stir until combined.

Roll a tablespoonful of biscuit mixture into balls and place 4cm apart on the trays. Bake in preheated oven, swapping the trays halfway through cooking, for 18-20 minutes or until the biscuits spread slightly and are light golden. Repeat with the rest of the mixture.

Orange Cornflake Biscuits

1/3 cup butter
¾ cup brown sugar
1 teaspoon grated orange rind
1 egg, beaten
1 tablespoon orange juice
1 ¼ cups plain flour
1 teaspoon baking powder
¼ teaspoon salt
2 cups cornflakes
1 cup mixed dried fruit or glace cherries

Cream butter, sugar and orange rind together. Add beaten egg and orange juice. Sift flour, baking powder and salt and add to creamed mixture. Stir in cornflakes and mixed fruit/glace cherries. Place dessert spoonfuls on greased tray and bake in a moderate oven 12-15 mins until golden.

Ginger Biscuits

2 ¼ cups plain flour	Pinch freshly ground black pepper
2 ½ teaspoons ground ginger	Scant ¼ teaspoon salt
1 teaspoon ground allspice	1/2 cup packed light brown sugar
1 teaspoon ground cinnamon	1 cup sugar, divided into two halves
¼ teaspoon ground cloves	1 cup unsalted butter, softened but still cool
2 teaspoons baking soda	1 large egg
1/3 cup molasses or golden syrup	

Preheat oven to 180°. Line a baking sheet with baking paper. In a medium bowl, whisk together the flour, ginger, allspice, cinnamon, cloves, baking soda, salt, and pepper. Set aside.

Using an electric mixer, beat ½ cup of the sugar, brown sugar and butter until light and fluffy, 3-5 minutes. Add the egg and beat for about 20 seconds, then scrape down the sides of the bowl; add the molasses/golden syrup, mix well and scrape down the sides of the bowl again.

Add the dry ingredients, then mix on low speed until just incorporated. Do not over mix. The dough will be very soft; refrigerate it for about one hour, or until firm enough to roll.

Place the remaining ½ cup of sugar in a shallow bowl. Form the dough into 1-inch balls and roll in the sugar to coat. Place the balls on the prepared baking sheet about 10 cm apart (they will spread), then flatten slightly with your fingers. Bake for 10-14 minutes, until set and golden on the outside and slightly soft on the inside. (As they bake, they will puff up and then flatten. Do not remove them from the oven until they are flat.) Let the cookies cool on the baking sheet for a few minutes, then transfer them to a wire rack to cool completely. Refrigerate the dough between batches.

100 BISCUITS

INGREDIENTS

- 500g butter
- 395g tin condensed milk
- 1 cup sugar
- 5 cups self-raising flour (or 5 cups plain flour and 10 tsp baking powder)

Additional Ingredients (Flavourings):

- Hundreds and Thousands
- Choc Chips
- Coconut
- Jam, lemon butter
- Dried fruit
- Glacé cherries or fruit

METHOD

- Preheat oven to 170°C and line a baking sheet with baking paper.
- Cream sugar and butter in a large bowl with electric beaters until creamy and fluffy. Add condensed milk and flour and mix in thoroughly.
- Add your flavourings as required.
- Roll teaspoonfuls of dough between damp hands into a ball and place on baking tray. Press down slightly with a fork. Bake for about 10 – 15 minutes or until golden brown. The biscuits will harden once they cool.

Makes approx. 100 biscuits

Lemon Coconut Biscuits (Don't make these too thin or they will break too easily)

Ingredients

125g unsalted butter, chopped, at room temperature
¾ cup caster sugar
1 tablespoon finely grated lemon rind
1 teaspoon vanilla extract
2 tablespoons lemon juice
1 cup shredded coconut
1 cup plain flour
1 teaspoon baking powder

Method

Grease and line two large oven trays with baking paper.

Beat butter, sugar, rind and vanilla in a small bowl of an electric mixer until light and fluffy. Beat in juice until just combined. Add coconut and combined sifted flour and powder. Beat on low speed until combined.

Roll 2 level tablespoons of mixture into balls. Place about 8cm apart on prepared oven trays.

Cook in moderately slow oven (160C), swapping trays halfway, for about 20 minutes, or until edges are golden. Remove.

Stand biscuits on trays for 10 minutes before transferring to a wire rack to cool completely.

Crunchy Biscuits

Servings: 3 dozen biscuits

Time: 30 minutes plus chilling pastry

100g butter, slightly softened
100g caster sugar
2 tsp vanilla extract
200g plain flour
1 tsp baking powder
2 tbsp. light corn syrup (use golden syrup or honey as an alternative; each will alter the taste slightly)
2 tsp lemon juice

METHOD

1. Cream the butter with the sugar until fluffy, add the vanilla extract. Stir the flour with the baking powder into the mix, add the corn syrup and mix everything into soft dough, adding the lemon juice to help the dough come together.
2. Roll it up into a sausage about 4-4cm in diameter, wrap it in cling film and chill for at least an hour until firm.
3. Preheat the oven to 190C/375F/gas 5. Line a couple of baking sheets with parchment.
4. When the dough has chilled, slice it with a sharp knife into 3mm thick discs, place them on the baking sheets well-spaced out and bake for 8 minutes until light golden around the edges. Cool on the wire rack.

GLUTEN FREE RECIPES (Please remember, no nuts, including almond meal)

Gluten Free Crisp Coconut Biscuits

Ingredients

100 g butter
200 g caster sugar
1 egg
1 egg white
400 g gluten free flour blend
2 tsp gluten free baking powder
pinch salt
1 cup coconut
extra sugar for dipping

Add sultanas or gluten free chocolate chips for variety.

Instructions

1. Preheat oven to 180°C (fan). Line two baking trays with baking paper.
2. Cream butter and sugar, beat in egg and then the white, add gluten free flour blend, baking powder, and salt, and coconut, and mix to combine.
3. Roll into balls and gently press to flatten a little between the hands.
4. Dip top side in extra sugar.
5. Place on greased oven trays, sugar side up, allow for spreading.
6. Bake in moderately hot oven 18 to 25 minutes, until golden.

Ingredients (makes about 18)

Gluten Free Ginger biscuits

350g (12oz) gluten free self-raising flour or mix (add ½ teaspoon xanthan gum)

225g (8oz) light brown sugar

110g (4oz) softened unsalted butter

2 tablespoons golden syrup

1 large egg

2-3 teaspoons gluten free ground ginger

1 teaspoon gluten free bicarbonate of soda

Method

Line 3 large flat baking trays with sheets of greaseproof paper.

Add the softened butter, sugar, syrup and egg to a large mixing bowl.

Using an electric, hand or stand mixer until all the ingredients are nicely blended.

Sift in the gluten free flour, bicarb and ground ginger.

Break off small pieces of dough and roll into small balls (walnut size) and place onto the tray. Space out well, as the biscuits will spread in the oven.

Bake at 180 for 12-13 minutes

Remove the biscuits from the oven and leave to cool completely before transferring them into an airtight container.