

## International recipes

Remember to check for any allergies or dietary requirements in the section.

<b>Anzac biscuits</b> (makes about 30)	
<b>Ingredients</b> <ul style="list-style-type: none"> <li>• 1 cup (250ml) shredded coconut</li> <li>• 1 cup (250ml) rolled oats</li> <li>• 1 cup (250ml) plain flour</li> <li>• 1 cup (250ml) sugar</li> <li>• 1 tsp (5ml) baking soda</li> <li>• pinch of salt</li> <li>• ½ cup (125ml) butter or margarine</li> <li>• 2 tbsp (25ml) molasses</li> <li>• 2 tbsp (25ml) water</li> </ul>	<b>Equipment</b> <ul style="list-style-type: none"> <li>• mixing bowl and spoon</li> <li>• baking tray</li> <li>• oven</li> <li>• spatula</li> <li>• cooking rack</li> <li>• oven/heat</li> </ul>
<b>Time needed</b> 30 minutes	
<b>Instructions</b> <ol style="list-style-type: none"> <li>1 Preheat the oven to 175°C. Grease a baking tray.</li> <li>2 Mix the coconut, oats, flour, sugar, baking soda, and salt in a large mixing bowl.</li> <li>3 Melt the butter in a medium-size saucepan. Add the molasses and water.</li> <li>4 Pour the butter mixture into the flour mixture. Stir with a spoon until well mixed.</li> <li>5 Drop the dough onto the baking tray with a teaspoon. Bake for 12 to 15 minutes or until the cookies turn brown.</li> <li>6 Remove the biscuits from the baking tray with a spatula. Place on a cooling rack for 10 minutes.</li> </ol>	

<b>Canadian ginger snaps</b> (makes about 35)	
<b>Ingredients</b> <ul style="list-style-type: none"> <li>• 1 cup butter</li> <li>• ¾ cup treacle</li> <li>• 3 cups flour</li> <li>• 1 cup brown sugar</li> <li>• 2 tsps baking soda</li> <li>• ½ tsp salt</li> <li>• ½ tsp cinnamon</li> <li>• ½ tsp ground cloves</li> </ul>	<b>Equipment</b> <ul style="list-style-type: none"> <li>• mixing bowl</li> <li>• saucepan</li> <li>• spoons</li> <li>• tin ice cube tray or loaf tins</li> <li>• cling film</li> <li>• fridge</li> <li>• oven/heat</li> </ul>
<b>Time needed</b> 1 hour (including 30 minutes refrigeration)	
<b>Instructions</b> <ol style="list-style-type: none"> <li>1 Mix butter and treacle in the pan and just melt. Be careful not to burn the mixture.</li> <li>2 Meanwhile, sift everything else in a bowl.</li> <li>3 Remove butter/treacle mixture from heat, let cool slightly and pour into dry ingredients. Mix well with a spoon.</li> <li>4 Pack the mixture into a tin ice cube tray or loaf tins lined with cling film. Then cover and refrigerate for at least 30 minutes. This will make it easier to slice neatly.</li> <li>5 Remove from the tray and slice thinly. They should be very thin rectangles.</li> <li>6 Bake on an ungreased baking tray at 180°C for 10 minutes until they turn a nice brown colour.</li> <li>7 Let them cool slightly before eating.</li> </ol>	

<b>Onion bhajis</b> (makes 4)	
<b>Ingredients</b> <ul style="list-style-type: none"> <li>• 3 large onions</li> <li>• 7 tbsp vegetable oil</li> <li>• 1 tsp mustard seeds</li> <li>• ½ tsp turmeric</li> <li>• 150g gram (chickpea) flour</li> <li>• ½ tsp salt</li> <li>• ½ tsp chilli powder (optional)</li> </ul>	<b>Equipment</b> <ul style="list-style-type: none"> <li>• chopping knife</li> <li>• wooden spoon</li> <li>• frying pan</li> <li>• spatula</li> <li>• chopping board</li> </ul>
<b>Time needed</b> 30 minutes	
<b>Instructions</b> <ol style="list-style-type: none"> <li>1 Slice the onions.</li> <li>2 Fry the mustard seeds and turmeric in 4 tablespoons of the oil until the seeds begin to pop.</li> <li>3 Turn down the heat. Add the sliced onions and fry gently for another 10 minutes, until the onions are soft.</li> <li>4 Add 1 tablespoon of the gram flour and stir. Do this again until all the gram flour has been used up.</li> <li>5 Add the salt and chilli powder (or some pepper if you don't use chilli powder).</li> <li>6 Take the mixture off the cooker to cool down. When it is cool, divide it into 4 pieces and mould each piece into a ball. Flatten the balls.</li> <li>7 Heat the remaining oil and fry the bhajis, so that they get brown all over. Use a spatula to make sure they don't fall apart.</li> </ol>	