

Christmas Baking

with

Bin
Inn

Bin Inn

Wholefoods and Specialty Groceries

Christmas Cake

1 Cup Milk
225g Butter
1 Tbsp Golden Syrup
1 tsp Baking Soda
450g Plain Flour
225g Sugar
1/2 tsp Mixed Spice
1/2 tsp Nutmeg
1.150Kg Fruit Mix
3 Eggs, beaten
1/2 tsp Vanilla Essence
1/2 tsp Almond Essence
1/2 tsp Lemon Essence



Boil milk, then pour over butter and leave to cool. Add golden syrup and baking soda. Put all dry ingredients into a bowl, add fruit mix, milk mixture, three essences, beaten eggs and mix altogether. Grease a large cake tin and line base and sides with baking paper. Bake at 150°C for 2 1/2 to 3 hours or until skewer comes out clean.

Panforte

150g Flour
50g Cocoa Powder
1 tsp Mixed Spice
1 tsp Cinnamon
1 Cup Hazelnuts, roasted
3/4 Cup Almonds, roasted
1/4 Cup Walnuts, roasted
1/4 Cup Dried figs
1/4 Cup Dried Apricots
100g Glace Cherries
100g Mixed Peel
200g Dark Chocolate Buttons
3/4 Cup Honey
1/2 Cup Brown Sugar



Sift flour and cocoa into a bowl, add spices, chopped nuts and dried fruit, cherries and mixed peel. Set aside. In a saucepan, melt chocolate, honey and brown sugar over a low heat. Pour into the dry ingredients, stir until well combined. Press into a tin lined with baking paper. Bake in a preheated 180°C oven for 30-40 minutes or until the centre is firm to the touch. Leave to cool in the tin before slicing into squares or wedges.

Cherry Shortbread

500g Bin Inn Shortbread mix
200g Butter, softened but not melted
Red Cherries or Green Cherries

Cream butter. Add shortbread mix, blend to a dough. Roll out to 1cm thick. Use a cookie cutter to cut into christmas shapes, or roll into a log and slice. Place on an ungreased tray. Decorate with chopped red and green cherries. Bake at 190°C for 15-20 minutes



Ingredients in these recipes are available in most Bin Inn stores.

Christmas with Bin Inn

Pineapple Fruit Mince Pies

1 Cup Diced Dates
1/4 Cup Green or Red Cherries, chopped
Zest and Juice 1 small Lemon
1 Cup Raisins
1 Cup Sultanas
1/4 Cup Mixed Peel
2 Tbsps Honey
1/4 Cup Brown Sugar
1/2 tsp Cinnamon
1/2 tsp Ground Ginger
425g Can Pineapple, finely chopped
3 Tbsps Brandy
Sweet short Pastry



In a large pot place all ingredients except for brandy. Slowly bring to the boil, simmer gently uncovered for 8-10 minutes or until it thickens, stirring often. Remove from heat. Add brandy. Spoon into sterilised jars. Seal. Store in refrigerator for at least 3 days before baking pies. Roll out pastry, cut into circles and line muffin tins. Spoon in fruit mince and cover with pastry lid. Bake at 200°C for 15 minutes or until golden. Dust with icing sugar.

Christmas Rum Balls

500g Christmas Cake
1/2 Cup Dark Rum
250g Dark Chocolate Buttons
1 Cup Coconut or Chopped Nuts



In a food processor mix Christmas cake and rum until combined. Leave to stand for half an hour in the fridge. Roll mixture into balls. Carefully melt chocolate. Coat the balls in melted chocolate and roll in coconut or nuts. Chill in the fridge.

Quick & Easy Christmas Cake

500g Bin Inn Everyday Cake Mix
100g Butter, softened
3 Large Eggs
1/2 Cup Water
Pinch Ground Nutmeg
Pinch Mixed Spice
750g Fruit Mix

Place all ingredients, except fruit mix in a bowl. Mix well. Gently blend in fruit mix. Pour in a lined cake tin. Bake at 150°C for 1 1/2 hours or until cooked.

Microwave Christmas Pudding

3/4 Cup Brown Sugar
3/4 Cup Sultanas
3/4 Currants
1/3 Cup Non Fat Milk Powder
1 cup water
125g Butter
1 1/2 Cups Plain Flour
1 tsp Baking Soda
1 tsp Mixed Spice



In a microwave proof bowl, mix brown sugar, sultanas, currants, milk powder, water and butter. Microwave for 5 minutes. In a bowl sift flour, baking soda and mixed spice. Mix the two bowls together to just combine. Cover with plastic wrap, microwave for 8-10 minutes. Carefully turn upside down onto plate to serve. Microwave times may vary by wattage. Recipe for 700 watt microwave.



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Specialist Christmas Baking

Diabetic Fruit Cake

1Kg Fruit Mix
1/2 Cup Walnuts, Chopped
1/2 Cup Almonds, Chopped
2 Cups Hot Tea
2 Cups Self Raising Flour
1tsp Vanilla Essence
1tsp Almond Essence
1tsp Brandy or Rum Essence
1tsp Caramel Essence

In a bowl, place fruit mix, walnuts and almonds and pour over hot tea. Leave to soak for 12 to 24 hours. Then add self raising flour and essences. Mix well together. Put into a lined greased tin. Bake at 160°C for about an hour or until cooked. While this is called a 'Diabetic Fruit Cake' it tastes delicious and finds favour with everyone.

Gluten Free Christmas Pudding

125g Butter
2 Tbsps Sugar
1/3 Cup Golden Syrup
1/2 tsp Ground Ginger
1/2 tsp Cinnamon
1/2 tsp Mixed Spice
2 Cups Fruit Mix
1 tsp Baking Soda
1 Tbsp Milk
3 Eggs
225g Bin Inn Gluten Free Cake & Biscuit Mix



Cream butter, sugar and golden syrup. Beat in eggs, one at a time. Mix in all ingredients. Put in a greased pudding basin. Cover with greaseproof paper, then with foil. Secure with string. Place the basin on a trivet or an upturned saucer in a large saucepan. Fill with hot water reaching half way up sides of basin, bring to the boil. Keep saucepan covered. Reduce heat, steam for 2 hours. Check regularly to top up with water so water is half way up basin sides.

Gluten Free Boiled Christmas Cake

450g Fruit Mix
150g Butter
150g Sugar
1 tsp Mixed Spice
1 tsp Baking Soda
1 tin Crushed Pineapple, with juice
3 Eggs (size 7)
250g Bin Inn Gluten Free
Cake & Biscuit Mix
100g Ground Almonds
Pinch of Salt
2 1/2 tsps Gluten Free Baking Powder



Put fruit mix, butter, sugar, mixed spice and baking soda in a large pot. Add pineapple and bring to the boil, stirring constantly with a wooden spoon. Boil for 3 minutes over moderate heat, stirring throughout. Remove from heat, leave to cool. Stand pot in sink of cold water or leave it covered to cool. Heat oven to 160°C. Add gluten free cake and biscuit mix, ground almonds, salt and baking powder. Mix in lightly whisked eggs. Stir well, place in a paper-lined 23cm round tin. Bake for 1 3/4 - 2 hours, until a skewer inserted into the cake comes out clean. Leave to cool in tin. Ice once cold. It does not keep as long as traditional fruit cake, but is moist and fruity, and will last for a week.

Gluten And Wheat Free Sponge



4 Eggs
1/2 Cup Caster Sugar
1 Cup Maize Cornflour
1 tsp Gluten Free Baking Powder

Line and grease two 20cm round tins. Using a cake mixer, beat eggs until very thick. Gradually add caster sugar and beat until dissolved. Sift maize cornflour and baking powder twice, then sift over egg mixture. Fold in gently with metal spoon. Pour into tins. Bake at 180°C for 20-25 minutes. Leave to cool for a few minutes before removing from tins. Sandwich together with cream and jam. Dust with gluten free icing sugar. Or use sponge for Christmas trifle.

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For the Young Ones

Truffle Surprise

100g butter
3 Tbsps Cocoa Powder
1/2 tsp Vanilla Essence
1/2 tin Tin Condensed Milk
1/2 Cup Brown Sugar
Marshmallows or Chocolate
Coconut
1 1/2 - 2 Cups Malt Biscuit Crumbs



Melt Butter, Cocoa, Vanilla, condensed milk and brown sugar on low heat and let it cool. Add malt biscuit crumbs. Shape the mixture around a Marshmallow or chocolate. Roll in Coconut. Chill and enjoy.

Licorice Allsorts Slices

250g Malt or Plain Biscuit Crumbs
280g Licorice Allsorts - chopped
125g Butter - melted
1/2 397g Tin Condensed Milk*

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2 Cups Icing Sugar
1 Tbsp Cocoa
1 Tbsp Butter - melted
Boiling Water



Place plain or malt biscuit crumbs into a bowl. Add chopped licorice allsorts. Add melted butter and condensed milk. Mix well. Press into a 30cm x 20cm slice pan lined with baking paper and refrigerate until firm. Put icing sugar and cocoa into a bowl, add the melted butter and just enough boiling water to make a spreadable icing. Ice slice, allow to set and cut into 16 pieces.

Spicy Roasted Nuts

200g Blanched Almonds
200g Unsalted Cashews
1/4 tsp Salt
200g Blanched Peanuts
200g Pumpkin Seeds
2 Tbsps Olive Oil
2 tsps Smoked Paprika or Ground Paprika
1 tsp Cayenne Pepper
1 Pinch Ground Black Pepper
1 Tbsp Honey

Toast almonds, cashews and salt for 1-2 minutes in fry pan. Add peanuts, pumpkin seeds and drizzle in olive oil. Toast until golden, stirring often, sprinkle over all spices. Stir in honey to coat nuts, cook for 1-2 minutes until honey starts to caramelize, then tip on a tray with baking paper. Bake at 100°C (80°C fan bake) for 20-30 minutes.



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For further recipes and information visit

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