



Easter Holiday FUN

FREE Collectors Tea Towels

Spend \$50 and receive 2 free
Bin Inn collectors tea towels!

*\$50 must be spent in one transaction to qualify for the tea towels.
Promotion runs 31 March 2023 - 16 April 2023. While stocks last.



Your Wholefoods
& Specialty Grocer

.....the alternative grocer

bininn.co.nz

Not all products available in all stores.

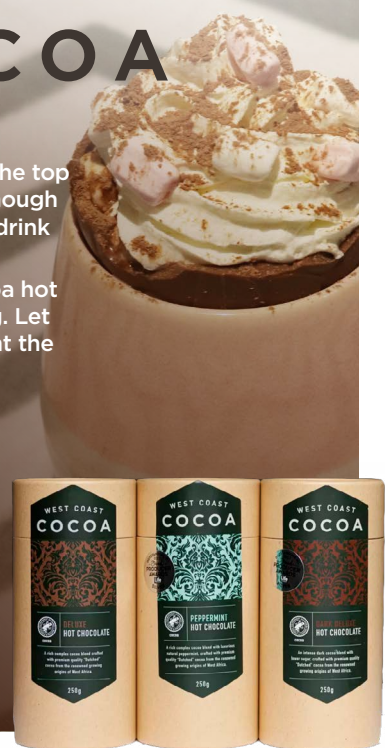
Get Potter Brothers Easter Eggs Before They Escape!



Take your next hot chocolate to the extreme with

WEST COAST
COCOA

1. Prepare a mug-sized hollow easter egg by breaking off the top to create an opening and enough space for you to be able to drink from. Place it into a mug.
2. Make your West Coast Cocoa hot chocolate in a separate mug. Let it cool down a bit if you want the easter egg to last longer.
3. Pour the hot chocolate into the easter egg, and quickly add any toppings you want (cream, marshmallows, and a sprinkle of hot chocolate powder on top are great).
4. Drink and enjoy while the easter egg melts into an extreme chocolate delight!



Gluten Free Hot Cross Buns

For 12 buns you will need:

- 500g Hot Cross Bun Mix
- 110g Caster sugar or date syrup
- 12g Gluten free yeast
- 1 Orange zest and 50ml juice
- 200g Dried fruit or chocolate chunks

Liquids:

- 50g melted butter, cooled
- 375ml slightly warm milk

Method:

1. Place all ingredients together in a large bowl or you can use your electric mixer with a dough hook. Mix until a dough is formed, your mixture will start off looking very wet, keep mixing. Your dough should be slightly sticky.
2. Tip out on to a floured surface. Don't over flour or you will get dry buns.
3. Divide into 12 equal-sized portions and roll into smooth balls. Hint: keep your hands slightly damp when rolling, it stops the dough sticking
4. Place in a lined tin with sides, keeping the buns close together but not quite touching. This lets them rise up instead of out. Hint: If your tin is too large, shorten it down by scrunching up a piece of foil or baking paper to take up space at one end.

- 150ml water
- 1 egg

For the crosses:

- 2 heaped tablespoon white gluten free flour
- ¼ teaspoon baking powder,
- 1 heaped teaspoon sugar

For the glaze:

- 1 tablespoon apricot jam or honey
- 2 teaspoons water

5. Mix the cross ingredients together with enough water to form a paste.
6. Put into piping bag or snap lock bag with the corner snipped off. Pipe on crosses.
7. Leave to rise in a warm, draft free place. There is no set time for rising but they should be nearly doubled in size.
8. Once risen, bake in a hot oven, 200°C for 20-25 minutes until they are golden brown in colour.
9. Near the end of baking gently heat glaze ingredients together in a small pot until combined and a sticky glaze has formed. Brush with glaze while still hot.
10. Remove from tin and leave to completely cool on a wire rack before eating.

the
alternative
bread co.



Packaging may vary. The Alternative Bread Co Spicy Fruit Mix can be used as the Hot Cross Buns Mix.



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Kids DIY Lab

DIY Slime

Ingredients

- 1 tsp Borax Powder
- ½ Cup Clear or White School Glue
- Food Colouring & Glitter (optional)
- 3 Bowls
- Mixing Spoon
- Measuring Jug

Method

1. Dissolve borax powder into 1 cup of room temperature water a bowl. There will still be some powder grains left in bottom of bowl. Mix well for about one minute.
2. In a second bowl measure out about ½ cup of clear glue and mix with ½ cup of water until well mixed.
3. Add food colouring and glitter if desired.
4. Pour glue/water mixture into borax/water mixture.
5. Get your hands in there and mix.
6. You will see it come together right away. It will seem stringy and clumpy, but that's ok!
7. Spend a few minutes kneading the mixture together. You will have left over borax solution.
8. Transfer your slime to the third bowl which should be clean and dry.
9. Give it 5 minutes to come together. Even better the next day too. Store in an airtight container.

Simple Naked Soap

Soap Painting Kit
Great for kids & adults
2 soaps per box

Each pack contains: Plain goats milk soap, 3 colours (micas), 1 glitter, and a paint brush. Paint your own soap, then use them in the bath! You can keep painting them! Dry them off and repaint until all the paint is gone.



Solid Bubble Bath

Love bubble baths but hate the plastic that comes with it? This 4 pack can make 4 BIG bubble baths or 8 smaller ones (great for kids).



Fingerpaint

Ingredients

- 2 Cups Cornflour
- 5 Cups Cold Water

Method

1. Mix the cornflour with a little of the cold water in a large pot.
2. Add the rest of the water and stir on a low heat for 10 minutes, or until it reaches a thicker consistency.
3. Colour can be added either while cooking, or once cooled and ready to use. NOTE: Food colouring will stain hands, especially when it's added after cooking.



BE A SAFE YOUNG SCIENTIST - WEAR GLOVES AND SAFETY GOGGLES WHEN DEALING WITH BORAX

DIY Bouncy Balls

Ingredients

- 2 Tbsp Warm Water
- ½ tsp Borax
- 1 Tbsp Glue
- 1 Tbsp Cornflour
- Food Colouring (optional)
- Two cups
- Measuring Spoons
- A chop stick or spoon handle to stir

Method

1. Pour the water and borax into the first cup and stir the mixture until it is dissolved.
2. Pour the glue, cornflour, food colouring, and ½ teaspoon of the mixture from the first cup into the second cup. The best results are achieved when the glue, cornflour, and food colouring is mixed first, and then poured into the borax mixture.
3. Let the ingredients in the second cup interact on their own for about 15 seconds, then stir.
4. Once the mixture becomes difficult to stir, scoop it out of the cup, and roll it into a ball.

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Kids DIY Lab



Flavour Burst Food Colouring

Available in;

- Black
- Green
- Orange
- Red
- Yellow

FLAVOUR
BURST™



Playdough

Ingredients

- 2 Cups Flour
- 1 tsp Cream of Tartar
- 1 Cup Salt

Method

1. Mix all of the ingredients into a saucepan, except for the food colouring.
2. Cook over a gentle heat until the mixture holds together. Remember to keep stirring or it will stick to the pot.

- 2 Cups Water
- 2 tsp Oil
- Food Colouring

3. Once the dough has cooled, knead it on a floured surface and divide it into small balls.
4. Add a drop of food colouring to each ball and mix well. Store in airtight containers.

Fizzy Bath Drops

Ingredients

- 300g Baking Soda
- 130g Citric Acid
- ½ tsp Powdered Food Colouring (optional)
- 30 drops Essential Oils of your choice
- 30g Carrier Oil - Fractionated Coconut Oil, Sweet Almond Oil or Olive Oil are most commonly used.

Method

1. Add baking soda, citric acid, and colouring to a bowl and whisk until well combined.
2. Add essential oils and carrier oil and whisk until mixture is thoroughly combined and just holds form when squeezed together. If it isn't holding together, add another 5g of carrier oil and whisk again.
3. Spoon and pack mixture into moulds, and press firmly down to fill.
4. Leave to set for 24 hours in a cool and dry place.
5. After this time, turn moulds upside down and gently tap the bottom. Bath drops should fall out easily. If not, leave for a little longer.

TO USE: Add 3-4 small or 1 large fizzy bath drop to a warm bath and delight in the effervescence.

Best Bubble Mix

Ingredients

- 1 Cup Dishwash Liquid
- 4 Cups Water
- ¼ tsp Xanthan or Guar Gum

Method

1. Place all ingredients in a bowl and mix until well combined. Find things around the house that you can use to blow bubbles.



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Lolly Cake

Lolly cake is a traditional Kiwi favourite. It is so easy, no oven baking is needed. Make into a log, balls or a slice.

Ingredients

- 120g Butter
- 250g Malt Biscuit Crumbs
- 180g Fruit Puffs Lollies
- 200g (½ tin) Sweetened Condensed Milk
- ½ Cup Dessicated Coconut

Method

1. Warm butter and condensed milk in the microwave or a saucepan.
2. Cut fruit puffs lollies in half.
3. Add fruit puffs lollies and malt biscuit crumbs to the butter mixture.
4. Mix altogether and shape into a log or roll into balls or press into a slice tin lined with baking paper.
5. Coat log or balls in coconut or sprinkle coconut on top if making a slice.
6. Refrigerate until firm (a few hours), then slice log into rounds or cut slice into squares.

Recipe alternatives: Try licorice allsorts or Explorers lollies instead of fruit puffs.

Old Fashioned Sherbet

Ingredients

- 1 Cup Icing Sugar
- 1 tsp Citric Acid
- 1 tsp Tartaric Acid
- 1 tsp Baking Soda
- 2 Tbsp Flavoured Drink Powder

Method

1. Sift the icing sugar, citric acid, tartaric acid, baking soda and flavoured drink powder into a bowl and mix thoroughly. Use on ice cream, on desserts or as a tasty tangy treat all on its own.



THE REMARKABLE
CHOCOLATE
CO.

Introducing the new and improved S'mores Kit, delivering you a campfire classic that will leave you wanting S'more!

You can create the perfect s'mores from the comfort of your own home with everything you need inside this beautiful kit.



The S'mores Kit makes 5 delectable S'mores and includes:

- 32g 70% Organic Chocolate Bar (that breaks into 5 pieces)
- 10 Bad Baker S'mores Cookies
- 5 Fluffy Marshmallows
- 5 Bamboo Skewers



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- Papamoa
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• Petone

- Pukekohe
- Rotorua
- Silverdale
- St Andrews
- Stonefields
- Takanini
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• Taupo

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- Whangarei

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• Rolleston

- Stanmore Road
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Serving our *local* communities for 35 years