The Farmers Family BAKING BOOK
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Chewy Oat Slice

Recipe by Kathy Lalor

Kathy and her husband Anthony milk 160 cows on 220 acres at Willow Grove. The farm has extensive frontage to the Latrobe River and they have undertaken intensive tree planting for shelter, shade and erosion control over their 24 years of ownership.

Ingredients

- 1 cup self raising flour
- 1 cup desiccated coconut
- 125g Devondale Unsalted Butter, melted
- 1 egg, beaten
- 1 cup quick oats
- 1 cup caster sugar
- 1 tbsp honey

Method

1. Mix all ingredients thoroughly in a large bowl.
2. Evenly press mixture into a lined 20cm square pan slice tin, lined with baking paper. Cut baking paper larger than the tin so that you have an overhang, making it easier to remove the slice once cooled.
3. Cook in a preheated moderate oven (160ºC fan-forced) for approximately 20-25 minutes, until golden and firm.
4. Cool in the tin. Serve cut into bars.
Instant Apple Slice

**Ingredients**

- 2 raw apples, cut into approx. 2cm cubes
- 2 beaten eggs
- 1 cup sultanas
- 1 1/2 cups self raising flour
- 125g Devondale Unsalted Butter, melted and cooled
- 1 cup brown sugar (you can substitute with white sugar)
- 2 tsp mixed spice

**TO FINISH**

- 1 tsp cinnamon combined with 1 tbsp golden caster sugar
- Devondale All Rounder Thickened Cream

**Method**

1. Mix all ingredients together thoroughly in a large bowl.
2. Place in a greased and lined 18x28cm slice tin.
3. Bake in a moderate oven 180°C (160°C fan-forced) for approximately 30-40 minutes.
4. When cooked, sprinkle with cinnamon and sugar mixed together.
5. Drizzle with Thickened Cream and sprinkle with extra cinnamon sugar

**Tips**

Serve with a dollop of whipped Devondale Thickened Cream. This also makes a great dessert served warm with custard, cream or ice-cream.

**PREP TIME: 15 MINUTES**
**COOK TIME: 35-40 MINUTES**
**SERVES: 9**
## Ingredients

### CUSTARD SLICE
- 2 sheets puff pastry
- 1 L Devondale Long Life Full Cream Milk
- 60g Devondale Unsalted Butter
- 1 egg (whisked together with the vanilla essence)
- ¾ cup sugar
- ½ cup cornflour
- 4 tbsp custard powder
- 2 tsp vanilla essence
- 150ml Devondale Milk Extra

### ICING
- 2 cups sifted icing sugar
- 40g softened Devondale Unsalted Butter
- 1 tsp Vanilla essence
- 1-2 tbs hot water

### PREP TIME: 20 MINS
### COOK TIME: 40 MINS
### PLUS COOLING
### SERVES: 9

## Method

### CUSTARD SLICE
1. Preheat your oven to 180ºC.
2. On a biscuit tray, place pastry between 2 sheets of greaseproof paper and place another biscuit tray on top to keep the pastry from rising. Bake the pastry sheets in a moderate oven for 15-20 minutes or until golden brown.
3. In a large saucepan, warm the milk, butter and sugar over a medium heat until the butter is melted. Blend the cornflour and custard powder in extra milk until smooth and pour into the saucepan. Turn the heat to high and bring the custard to a boil, stirring continuously to ensure no lumps form.
4. When the custard is thick and smooth, remove the saucepan from the heat and stir in the egg and vanilla.
5. Line the base of a 23cm square cake tin and place one sheet of the pastry on the base. While the custard is still hot, pour over the base. Place the other sheet of pastry on top of the custard, pressing down firmly. Set aside to cool slightly. Refrigerate until the custard is firm.

### ICING
1. Combine sifted icing sugar with softened butter, vanilla essence and 1-2 tbsp hot water in a bowl. Mix well until it forms a spreadable consistency.
2. Spread over slice and cut into squares.

### Tip
Cut baking paper larger that the tin so that you have an overhang making it easier to remove the slice once set. Ice the slice with a vanilla icing and cut into squares whilst still in the tin.
There is nothing quite like the pure taste, richness and texture that butter gives in baking. It is the quintessential ingredient in the kitchen. With such a broad range for every need: spreadable, unsalted, salted and cultured, every taste bud will be satisfied.
Unsalted butter is best used in baking and cooking as it allows for more control of the salt level added to a recipe. It will have a shorter expiry as salt improves the keeping qualities.

Never run out of butter by storing blocks of butter in the freezer. If needed in a hurry, coarsely grate to use in cakes or pastry.

Store butter in its original foil packaging away from strong odour foods.

Cultured butter has a lactic culture added to give a full flavoured, buttery and tangy taste. It is available in both salted and unsalted. Perfect on a warm slice of sourdough.
Lazy Ladies Loaf

There is nothing better than a slice of good bread and creamy Devondale butter. The holy grail of any good baker is to make the perfect loaf of bread, but for something so simple that we eat every day it’s amazing that it’s so difficult to get right. This kitchen hack will get you a perfect loaf every time without any of the fuss. This recipe was passed to Anna as the secret of the wife of a very famous chef and breaks every rule of making a good loaf of bread.

Ingredients

- 500gms unbleached plain flour
- 2 tsp instant yeast
- 475mls lukewarm water
- 1 teaspoon salt
- Extra flour for dusting and shaping
- Devondale Award Winning Dairy Soft Butter Blend (for spreading) and raspberry jam to serve

Method

1. Mix flour, yeast and salt together in a large bowl.
2. Pour in the water to make a sticky dough. Mix together with a spatula until well combined.
3. Cover bowl with plastic wrap and leave in the fridge overnight.
4. Next day take out of fridge and rest at room temp for about 1.5 to 2 hours depending on weather (it must be just at room temp before you bake).
5. Line a flat oven tray with baking paper and sprinkle generously with flour. Remove the dough from the bowl using a spatula, scrape out onto tray. It will be VERY sticky. Shape dough with floured hands into a ciabatta shape. Flip dough over so that the wrinkled floured side is on top.
6. Place the tray in a cold oven and set at 220ºC. Bake 45 to 50 minutes or until it has a light golden colour and the bread sounds hollow when tapped.
Banana Bread

**Recipe by Carol Haw**

My husband and I bought our farm in 1984. It’s a very special and beautiful place with our home being 108 years old. Our three grown up kids all love our farm and even though we never managed holidays, wouldn’t change where they grew up. Our eldest son Tim, farms with us and our other children, Emily and Brett, also still help out with milking and the harvest.

**Ingredients**

- ½ cup Devondale Light Sour Cream
- 2 tsp bicarbonate soda
- 250g softened Devondale Unsalted Butter
- 3 cups brown sugar
- 4 eggs
- 1½ cups plain flour
- 1½ cups wholemeal plain flour
- 2 tsp vanilla essence
- 1 tsp salt
- 2 cups mashed banana ripe
- ¼ cup brown sugar extra
- 1 banana sliced extra

**Method**

1. Pre heat your oven to 180ºC (fan force). Lightly grease and line 2 loaf tins (11 x 21cm base measurement).

2. Mix the bicarbonate soda in to the sour cream until dissolved.

3. Place all ingredients (excluding the extra brown sugar and sliced banana) into a large bowl. Add the sour cream mixture and mix on low for 1-2 minutes until combined. Continue to mix on medium-high for a further 5 minutes or until batter is smooth and light golden brown in colour.

4. Sprinkle the base of the loaf tins with the extra brown sugar and lay a line of banana rounds down the middle of the tin. Pour equal amounts of batter into each tin.

5. Bake on middle shelf for 1 hour or until a skewer comes out clean when tested.

**Tip**

Loaf will freeze well.
Pear & Chocolate Bread & Butter Pudding

**Recipe by Anna Gare - Guest Chef**

Everyone loves bread and butter pudding. This cheat’s version uses a fuss free custard and store bought fruit loaf for maximum taste without the long list of ingredients.

### Ingredients
- 6 eggs
- 120g icing sugar, sifted
- 300ml Devondale All Rounder Thickened Cream
- 300 mL Devondale Long Life Full Cream Milk
- ½ tsp vanilla essence
- ½ tsp mixed spice
- 4 slices café-style fruit loaf
- Devondale Dairy Soft Unsalted Butter Blend (for spreading on bread)
- 1 pear, peeled and cored, finely sliced
- 80g dark cooking chocolate, chopped
- 2 tsp raw sugar (added just before baking)
- Icing sugar (to serve)
- Devondale All Rounder Extra Thickened Cream

### Method
1. Preheat oven to 160ºC. Lightly grease a 20x15cm baking dish.

2. Place the eggs, icing sugar, cream, milk, vanilla and mixed spice in a large bowl and whisk together until well combined.

3. Butter the fruit loaf slices and cut into quarters. Arrange bread pieces into the baking dish butter side up and then pour over the custard mixture. Make sure not to put bread too close together so you get lovely pockets of custard once cooked.

4. Arrange the pear slices in between the bread and then scatter with the chocolate. Sprinkle with raw sugar.

5. Place the baking dish in a large roasting pan and pour enough boiling water into the pan to come halfway up the sides of the baking dish, creating a water bath.

6. Place pudding in the oven and bake for 60 minutes or until custard is just set. If the pudding begins to brown too quickly, cover with foil halfway through cooking.

7. Serve dusted with icing sugar. Drizzle with Devondale All Rounder Extra Thickened Cream.
Cream OF THE CROP!

Whether it be drizzled or whipped, thickened cream is the perfect accompaniment to any dessert.
Leftover whipped cream? Simply fold through some cooled melted chocolate and now you have chocolate mousse!

Make quick and easy fillings or icings by adding flavourings such as melted chocolate, vanilla bean paste or lemon curd. For a decadent chocolate ganache, bring ½ cup cream to the boil. Pour over 300g chocolate of choice and stir until melted and smooth. Stand, stirring occasionally until ganache is of a spreadable consistency before icing over a cake.

If you have whipped cream in the fridge and need it a little softer or have overbeaten cream slightly, just add a little extra liquid cream and fold through until desired consistency.

If you don’t have an electric mixer, whisk cream in a large, deep bowl. Always keep a close eye on the machine as there is a fine line between runny and overbeaten cream.

TIPS FOR COOKING WITH CREAM

1. If you don’t have an electric mixer, whisk cream in a large, deep bowl. Always keep a close eye on the machine as there is a fine line between runny and overbeaten cream.

2. If you have whipped cream in the fridge and need it a little softer or have overbeaten cream slightly, just add a little extra liquid cream and fold through until desired consistency.

3. Make quick and easy fillings or icings by adding flavourings such as melted chocolate, vanilla bean paste or lemon curd. For a decadent chocolate ganache, bring ½ cup cream to the boil. Pour over 300g chocolate of choice and stir until melted and smooth. Stand, stirring occasionally until ganache is of a spreadable consistency before icing over a cake.

4. Leftover whipped cream? Simply fold through some cooled melted chocolate and now you have chocolate mousse!
Chocolate Chip Cookies

Recipe by Alison Asling

Chocolate chip cookies have always been a family favourite. They are perfect for a mid morning or afternoon snack, washed down with a glass of milk!

Ingredients

- 150g Devondale Unsalted Butter – roughly chopped
- 1 egg – lightly beaten
- 1 ¼ cups plain flour
- ½ cup brown sugar
- ¼ tsp baking powder
- ¾ cup dark choc chips

Prep time: 15 Mins
Cook time: 12-15 Mins
Makes: 20 Cookies

Method

1. Preheat metal tray with baking sheet in oven for 10 minutes at 190°C.
2. Melt butter, allow to cool. Add egg and lightly whisk.
3. Combine flour, sugar, baking powder and choc chips in large bowl. Mix well. Stir in butter mixture and mix until dough is formed.
4. Remove preheated oven tray and work quickly placing tablespoon of dough on tray and press a little. Allow room for slight spreading.
5. Bake for 12-15 minutes before placing on cooling rack.

Tip: Cookies are ready once golden brown.
Date and Coconut Cake

This deliciously moist cake is quick and easy to make and the ideal accompaniment to a cup of tea or coffee.

**Ingredients**

- 1 1/2 cups roughly chopped dates
- 125g Devondale Unsalted Butter
- 1 cup water
- 1/2 tsp bicarb soda
- 3/4 cup brown sugar
- 2 eggs
- 1 cup plain flour
- 3/4 cup self raising flour
- 1/2 cup desiccated coconut

**Method**

1. Preheat the oven to 180ºC.
2. Place dates, butter, water, bicarbonate soda and sugar in a saucepan and bring to the boil, stirring, then simmer uncovered for 2 minutes, cover and cool to room temperature.
3. Add eggs, both flours and desiccated coconut, stirring into the mixture, then bake in a 22cm round, lined tin the oven for 45-50 minutes. Check to see if the top is browning too much around the 15-20 minute mark and cover with foil if necessary.
4. Test with a skewer and remove the cake remove the cake from the oven when the skewer comes out clean.
5. Cool for 5-10 minutes in the tin, then remove to a cooling rack.

**Tip** Check to see if the top is browning too much around the 15-20 minute mark and cover with foil if necessary.
Best Ever Chocolate Cake

This chocolate cake recipe was given to me about 14 years ago! It is now a family favourite and always requested for birthdays and even family weddings. We love picking strawberries from the berry farm at Timboon to accompany this cake and my son loves to coat these in chocolate!!! It is a real family tradition to decorate this cake together for all occasions, I could send you so many photos of this recipe we have made. All the kids 21st cakes were a triple mix and have just made my friends 50th cake as well.

Method
1. Melt butter and choc melts in microwave in 30-second bursts, stirring each time until melted (approx. 2 minutes on high setting).
2. Add the sugar and eggs, then add sifted flour and cocoa. Mix well.
3. Cook in lined 8-inch (22cm) round tin for 1 hour (gas oven at 120ºC or 160ºC fan-forced for 1 hour 30 minutes).
4. Let cool in tin. Dust with cocoa and serve with whipped cream.

Tip Recipe can be made up to 3 days ahead.
Be your BEST BAKER

Even the most seasoned cook can still have huge kitchen mishaps when it comes to baking! Follow our Top 10 Tips to make your baking perfect every time!

#1 To refresh spices for baking, roast them over medium heat until you can smell the spices and remove from heat.

#2 Toast nuts to intensify their flavour and make them stand-out in baked goods.

#3 Add 2 teaspoons of baking powder to 1 cup of flour if you don’t have self-raising flour.

#4 Always start a baked recipe with room temperature eggs and butter.
#5 Always use the correct pan size. If not your baking will cook much faster or slower than specified.

#6 Fill cake tins only ⅔ of the way up, leaving enough room for the batter to expand and rise as it bakes.

#7 To melt chocolate place in a bowl over a pot of simmering water.

#8 When beating egg whites make sure utensils and bowls are sparkling clean.

#9 If a recipe calls for whole milk and you only have skim, add 2 tablespoons of melted butter.

#10 To keep lumps out of sugar keep it in an airtight container with an orange peel or marshmallows.
Perfect Pav

The seemingly simple Pavlova is a difficult dish to get right, this technique will have an amazing result every single time. It’s the kitchen hack of the hot water and everything in the bowl at once makes this foolproof saving time and effort. Turn onto a tray and bake, cool and top with whipped Devondale cream and passion fruit.

**Ingredients**

**PAVLOVA**
- 4 egg whites
- 1 ¼ cups caster sugar
- 1 tablespoon corn flour
- 1 teaspoon vinegar
- ½ teaspoon vanilla
- 1 tablespoon hot water

**TOPPING**
- 300ml Devondale All Rounder Thickened Cream, whipped
- Blueberries, mango slices and passionfruit to decorate

**Method**

**PAVLOVA**
1. Preheat oven to 140°C or 120°C fan-forced.
2. Put all ingredients into a stand mixer, adding hot water last.
3. Whisk for ten minutes on high speed (Mixture should look shiny and hold stiff peaks).
4. Line a large flat baking tray with baking paper and spoon meringue into centre of tray. Shape like nest using the back of your spoon (20cm round).
5. Bake 1 ½ hours on the middle shelf and allow to cool in oven. It should be crunchy on the outside and like marshmallow on the inside.

**TOPPING**
1. Top the pavlova with lightly whipped Devondale ‘All Rounder’ Thickened Cream.
2. Add fresh fruits of the season.

**Tip** You can use tinned mango and passionfruit pulp if fruits are not in season. Double ingredients for a larger Pav.
Lemon Tart

RECIPE BY ANNA GARE - GUEST CHEF

This fast tart is crisp and creamy. Best of all, it’s made using a single bowl so less washing up and more time for enjoying.

Ingredients

LEMON CURD
- 4 eggs
- ½ cup caster sugar
- ½ cup Devondale All Rounder Thickened Cream
- 2 tsp finely grated lemon rind
- ½ cup lemon juice
- 1 tsp vanilla essence

Home made short crust pastry (see recipe) or 1 x 23 frozen short-crust pastry shell (blind-baked)

Icing sugar, blueberries and whipped cream to serve

SHORT CRUST PASTRY
- 1 cup plain flour
- ¼ cup icing sugar
- 90g butter, chopped
- 1 egg yolk

Method

LEMON CURD
1. Preheat oven to 160°C(140°C fan-forced).
2. Place the eggs, caster sugar, cream, lemon rind, juice and vanilla in a bowl and whisk together until well combined.
3. Pour mixture into prepared pastry case and bake in oven for 30-35 minutes or until filling is just set.
4. Cool in tin and then refrigerate.
5. Serve with whipped Devondale All Rounder Cream.

SHORT CRUST PASTRY
6. Blend or process flour, icing sugar and butter until combined. Add yolk and process until dough just comes together.
8. Roll out pastry between 2 sheets of baking paper until large enough to line prepared tin. Ease pastry into tin and press into sides. Trim edge and chill for 15 minutes.
9. Cover pastry with baking paper and fill with baking beans or rice. Bake for 15 minutes. Remove paper and beans and bake further 10 minutes until browned lightly.

Tip If making your own pastry, prep time will be approx. 30 min (plus chilling time) and the cook time will increase to 1 hour. Be sure to pre-bake your pastry before adding the mix.
Ingredients
55 grams Devondale Unsalted Butter
1 cup water
Pinch of salt
1 cup flour
3 beaten eggs
250ml Devondale All Rounder Thickened Cream
50g dark chocolate, melted
Icing sugar

Method
1. Preheat oven to 200°C or 180°C for fan-forced.
2. Bring to the boil butter, water and salt in a medium saucepan.
3. Add the flour, then cook over a gentle heat, while mixing delicately, until mixture forms one lump. Remove from heat and cool (approx. 5 minutes).
4. Add the well-beaten eggs a little at a time until combined and mixture is glossy.
5. Pipe tablespoons of mixture onto a lined baking tray and bake in a hot oven for 10 minutes.
6. Reduce heat to moderate and cook for a further 20 minutes. Remember not to open the oven during cooking!
7. Whip cream until thickened. Sandwich puffs with cream. Drizzle with melted chocolate or dust with icing sugar.
Ultimate Whipped Cream

For perfect whipped cream every time, it must be very cold. If you’ve just brought it home from an extended trip to the store, refrigerate the cream for a while beforehand. Cream that isn’t cold enough may not whip at all, or it may curdle. Use a bowl just wide enough for the beater. Chill the bowl and the beaters before adding the cream. Whip only 1 cup (300ml) at a time.

To help whipped cream stay fluffy in the refrigerator or on a cake, add one sifted tablespoon of Devondale Skim Milk Powder for each cup of cream. If you add sugar for sweetness, do so after whipping the cream – never before.

Ingredients
300ml Devondale All Rounder Cream
1 tablespoon Devondale Skim Milk Powder
1 tablespoon icing sugar

Method
1. Chill beaters, bowl and cream.
2. Whip 300ml Devondale All Rounder Cream until almost at the consistency you desire.
3. For stiff whipped cream add 1 tablespoon Devondale skim milk powder.
4. For sweetness add 1 tablespoon icing sugar.
5. Whip until just combined.
## Conversion Charts

### Dry Weights

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<td>5 ml</td>
</tr>
<tr>
<td>2 teaspoons</td>
<td>10 ml</td>
</tr>
<tr>
<td>1 tablespoon</td>
<td>20 ml</td>
</tr>
</tbody>
</table>

### CUP SIZES (AUSTRALIAN)

<table>
<thead>
<tr>
<th>CUP</th>
<th>METRIC</th>
</tr>
</thead>
<tbody>
<tr>
<td>¼ cup</td>
<td>60 ml</td>
</tr>
<tr>
<td>⅓ cup</td>
<td>80 ml</td>
</tr>
<tr>
<td>½ cup</td>
<td>125 ml</td>
</tr>
<tr>
<td>1 cup</td>
<td>250 ml</td>
</tr>
</tbody>
</table>

### COMMON BAKING INGREDIENTS BY WEIGHT

<table>
<thead>
<tr>
<th>INGREDIENT (CUP)</th>
<th>METRIC</th>
<th>IMPERIAL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plain flour</td>
<td>150 g</td>
<td>5 ½ oz</td>
</tr>
<tr>
<td>Self-raising flour</td>
<td>150 g</td>
<td>5 ½ oz</td>
</tr>
<tr>
<td>Caster sugar</td>
<td>220 g</td>
<td>7 ¾ oz</td>
</tr>
<tr>
<td>Brown sugar firmly packed</td>
<td>220 g</td>
<td>7 ¾ oz</td>
</tr>
<tr>
<td>White sugar</td>
<td>220 g</td>
<td>7 ¾ oz</td>
</tr>
<tr>
<td>Icing sugar</td>
<td>160 g</td>
<td>5 ½ oz</td>
</tr>
<tr>
<td>Butter</td>
<td>240 g</td>
<td>8 ½ oz</td>
</tr>
<tr>
<td>Choc chips</td>
<td>190 g</td>
<td>6 oz</td>
</tr>
<tr>
<td>Desiccated coconut</td>
<td>90 g</td>
<td>3 ¼ oz</td>
</tr>
<tr>
<td>Almond or hazelnut</td>
<td>125 g</td>
<td>4 ½ oz</td>
</tr>
<tr>
<td>Chopped almonds</td>
<td>150 g</td>
<td>5 ¼ oz</td>
</tr>
<tr>
<td>Chopped walnuts</td>
<td>120 g</td>
<td>4 ¼ oz</td>
</tr>
<tr>
<td>Sultanas</td>
<td>160 g</td>
<td>5 ½ oz</td>
</tr>
</tbody>
</table>
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Set timer to keep track of each recipe step.

CONVERSION CHARTS
Quick measurement conversion reference on each recipe.

NOTES
Save and go back to recipe notes on each recipe.

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