

NO-BAKE GUMMY GRANOLA SQUARES

Makes 24

INGREDIENTS

- ½ cup honey
- ¾ cup peanut butter
- 1 tsp vanilla essence
- ¼ tsp salt
- 2 cups rolled oats
- 1 packet (125g) Beacon Maynards Soft Fruity Gums

METHOD

1. Line a 20cm baking dish with greaseproof paper, sides slightly hanging over the top of the dish.
2. In a pot over medium heat, melt the honey and peanut butter together until smooth, about 1 minute and 30 seconds. Remove from the heat, add in the vanilla essence and salt and stir to combine.
3. In a large mixing bowl, combine the oats and the Beacon Maynards Soft Fruity Gums. Pour the melted honey mixture over the gummy mixture and stir to combine, ensuring that the oats and gummies are well coated.
4. Press the mixture into the baking dish, ensuring to smooth out the top and place it in the fridge to set, about 1 hour. Once set, remove the granola mixture from the tray and slice it into bite-sized squares using a sharp, serrated knife. **Chef's Tip: A hot and slightly damp knife makes for easy slicing!*
5. Transfer the gummy granola squares to an airtight container and store for 1-2 weeks.
6. Serve a portion of the gummy squares in the lunchbox along with a healthy sandwich and ENJOY!

JELLY TOTS POPCORN BITES

Makes 24

INGREDIENTS

- 1 pack (100g) Beacon Jelly Tots Original
- 3 cups plain popped popcorn
- 250g white marshmallows
- 3 tbsp butter

METHOD

1. Line a large tray with greaseproof paper and set aside.
2. Combine the Beacon Jelly Tots Original and popcorn in a large bowl. Set aside until needed. **Chef's Tip: Keep your ingredients ready for easy assembly!*
3. Add the marshmallows and butter to a non-stick pot over medium heat and allow to melt, about 5 minutes, stirring every 30 seconds. **Chef's Tip: Keep an eye on the marshmallows to ensure that it does not burn.*
4. When the marshmallows are melted and smooth, pour it over the popcorn and Jelly Tots mixture. Working quickly, use a greased spatula to stir until the popcorn and Jelly Tots are covered in the melted marshmallows.
5. Once combined, use a greased spoon to take out clumps of the mixture. Using damp hands, form them into rustic, golf-sized balls and place them on the baking tray. Allow the clusters to set in the fridge, about 30 minutes.
6. Once they have set, transfer them to an airtight container and store for 1-2 weeks.
7. Serve a cluster in the lunchbox along with a healthy sandwich and ENJOY!

MINI JELLY BEAN THUMBPRINT COOKIES

Makes 40

INGREDIENTS

- 1 cup (240g) butter, softened
- ⅔ cup (135g) granulated sugar
- 2 large egg yolks
- 1 tsp vanilla essence
- ¼ tsp salt
- 3 cup cake flour
- 1 packet (125g) Beacon Maynards Jelly Beans

METHOD

1. Preheat the oven to 180°C and line a baking tray with baking paper.
2. In a large mixing bowl, cream the butter and sugar together until pale and fluffy. Add in the egg yolks one at a time, beating in between. **Chef's Tip: Use the left-over egg whites to make meringues!*
3. Once combined, add in the vanilla essence and salt and beat until well mixed. Slowly sift in the flour and beat until just combined.
4. Using a tablespoon, scoop up pieces of the dough and roll it into balls. Press your thumb into the ball of dough to make a small indent and place them on the baking tray. **Chef's Tip: You can also use the back of a small measuring spoon to make the indents!*
5. Place the cookies in the fridge for 15 minutes to firm up slightly.
6. Once the cookies are slightly firm, place them in the oven to bake for 15 minutes or until lightly golden in colour. Remove from the oven and allow to sit for 2 minutes before pressing 3 Beacon Maynards Jelly Beans into each indent. Allow the cookies to cool on a cooling rack. **Chef's Tip: These cookies firm up as they cool!*
7. Transfer the cookies to an airtight container and store for up to 2 weeks. **Chef's Tip: These cookies can be frozen for 3 months in a zip seal bag!*
8. Serve a portion in the lunchbox along with a healthy sandwich and ENJOY!