

# 5-INGREDIENT PEANUT BRITTLE

Makes 18

## INGREDIENTS

$\frac{3}{4}$  cup sugar

$\frac{1}{3}$  cup golden syrup

1 tbsp butter

2 cups Safari Peanuts Roasted & Salted

1 tsp Moir's Bicarbonate of Soda

## METHOD

1. Line a medium baking tray with greaseproof paper. Prepare your spoon by lightly spraying it with grease-spray to prevent the mixture from sticking to it.
2. In a large microwave-safe bowl, combine the sugar and golden syrup together, ensuring they don't fill the bowl more than  $\frac{1}{4}$  way full.
3. Microwave the mixture on a high heat for 5 minutes. Keep a close eye on it to ensure there is no overflow.
4. Carefully remove the bowl from the microwave and, working quickly, add the butter and the Safari Peanuts Roasted & Salted, using the greased spoon to stir until the mixture is combined.
5. Place the bowl back into the microwave and heat for another minute. The mixture should turn a caramel colour.
6. Quickly stir in the Moir's Bicarbonate of Soda and mix well to combine. The mixture will start to look creamy and caramelized.
7. Pour the mixture over onto the prepared tray and smooth it out with the back of a greased spoon or by pressing a piece of greaseproof paper over it.
8. Allow the peanut brittle to set, about 1 hour.
9. When set, break the brittle into shards, serve as a snack and ENJOY!

# 5-INGREDIENT FESTIVE SHORTBREAD COOKIES

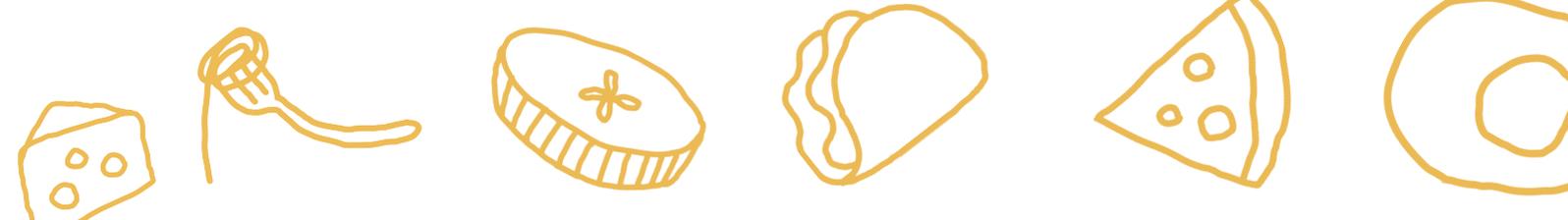
Makes 30

## INGREDIENTS

- ½ cup icing sugar
- 1 cup (240g) butter, cubed and softened
- 1 tsp Moir's Vanilla Essence
- 2 cups cake flour
- 1 cup Safari Dried Cranberries

## METHOD

1. Preheat the oven to 180°C and line 2 medium baking trays with greased baking paper.
2. Place the butter in a large mixing bowl and using an electric mixer, beat until smooth.
3. Add the icing sugar and Moir's Vanilla Essence and mix together until light and fluffy - this method is known as "creaming".
4. Sprinkle in the flour and beat until the dough just comes together. Roughly chop and fold in the Safari Dried Cranberries.
5. Turn the dough out onto a counter dusted with icing sugar. Using a rolling pin, gently roll the dough into a large, even rectangle, about 1cm thick.
6. Use a cookie cutter of choice to cut out shapes, about 30. *Chef's Tip: Dip cookie cutter in the icing sugar before cutting shape to prevent the dough sticking to it.*
7. Place the cookie shapes onto the prepared tray and pierce lightly with a fork. *\*Optional step: place the trays in the fridge for 30 minutes to ensure cookies hold shape when baking.*
8. Bake the cookies for about 15-18 minutes, turning the tray halfway, until lightly golden.
9. Place on a cooling rack and allow to cool before serving. Serve and ENJOY! *\*Chef's Tip: Store the remaining cookies in an airtight container for up to three days.*



## 5-INGREDIENT FRUIT & NUT FUDGE

Makes 36

### INGREDIENTS

400g dark chocolate

$\frac{3}{4}$  tin (288g) condensed milk

$\frac{1}{2}$  tsp Moir's Vanilla Essence

$\frac{1}{2}$  cup Safari Raw Almonds

$\frac{3}{4}$  tub (70g) Moir's Red Glacè Cherries

### METHOD

1. Line the base and sides of a 25cm square dish with greaseproof paper that is hanging over the sides of the dish.
  2. Break the chocolate slabs into smaller pieces and add to a bowl, set the bowl above a small pot of simmering water.
  3. Add the condensed milk to the bowl of chocolate and allow the mixture to melt over simmering water for 8-10 minutes, stirring regularly.
  4. Turn off the heat and add the Moir's Vanilla Essence.
  5. Slice the Moir's Red Glacè Cherries in half and add to the chocolate fudge. Roughly chop the Safari Raw Almonds and add to the fudge. Stir quickly to combine.
  6. Pour the mixture into the prepared dish and allow to set, about 2 hours.
  7. Transfer the fudge from the dish to a cutting board, using the greaseproof paper to assist. Using a hot knife, slice into uniform squares, 3x3cm each.
  8. Serve and ENJOY! *\*Chef's Tip: Store the remaining fudge in an airtight container for up to a week!*
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