



3-INGREDIENT LEMONADE SCONES

Makes 15

INGREDIENTS

3 cups (450g) SASKO Self-Raising Flour
1 cup (250ml) Parmalat cream
1 cup (250ml) cold Sprite lemonade
2 tbsp milk

METHOD

1. Preheat oven to 180°C.
2. Combine the flour, cream and lemonade in a bowl and mix until just combined. **Do not over mix, it will make the scones dense. The dough should be soft and fairly sticky.
3. On a floured surface gently pat the dough down to 2.5cm thickness.
4. Use a 6cm round cutter to cut the scones. (You can use a glass if you don't have a cutter)
5. Flour the cutter/glass in between scones so that the dough doesn't stick.
6. Brush the tops lightly with milk.
7. Place the scones on a lined baking sheet, slightly touching each other (they help each other rise) and bake for 10-12 minutes until golden.
8. Allow to cool slightly. Serve with whipped cream and jam. ENJOY!

3-INGREDIENT BANANA BREAD

Serves 10

INGREDIENTS

5 medium overripe bananas + 1 ripe banana to garnish
1 tin condensed milk
2¼ cups SASKO Self-Raising Flour

METHOD

1. Preheat the oven to 180°C and grease a loaf tin.
2. In a large mixing bowl, mash the bananas lightly using a fork. **Chef's Tip: If your bananas are underripe, place them on a tray in their skins and bake at 180°C for 15-18 minutes until blackened on the outside and soft on the inside.*
3. Pour in the condensed milk and mix well.
4. Sieve flour over condensed milk-banana mixture and fold in until just combined.
5. Pour the batter into a greased loaf tin. If desired, arrange two banana halves over the top of the loaf.
6. Bake for 60 minutes or until a skewer inserted in the centre comes out clean. If the top becomes too dark during cooking time, cover with foil.
7. Allow the loaf to cool in the tin for 5 minutes before transferring to a wire rack.
8. Slice the banana bread while still warm, spread generously with butter and ENJOY!

2-INGREDIENT DOUGH JAM DOUGHNUTS

Makes 8-12

INGREDIENTS

3 cups SASKO Self-Raising Flour
1½ cups plain yoghurt
3 cups vegetable oil, for frying
1 cup castor sugar
1 cup strawberry jam

METHOD

1. Sift the flour and gently fold in the yoghurt until the mixture forms a dough.
2. On a floured surface, knead the dough by hand for 5-8 minutes. If the dough is too sticky, add more flour, a little at a time, and knead until smooth.
3. Divide the dough into 8 evenly-sized pieces and roll into balls.
4. Heat the oil to 180°C in a large pot.
5. Deep fry the doughnuts, one at a time, turning often, until golden all around and cooked through. Remove with a slotted spoon and immediately roll in the castor sugar.
6. Spoon the strawberry jam into a piping bag and snip off the end.
7. Use the back of a wooden spoon to poke a hole into the side of each doughnut. Pipe the jam into the hole of each doughnut.
8. Serve immediately and ENJOY!