



MADE WITH LOVE

170

YEARS



*Magical recipes
to fall in love with*

Sweet Treats

For Every Occasion

From the sticky deliciousness of Bakers Strawberry Whirls®
to the dreamy chocolatey goodness of Bakers Romany Creams®,
Bakers® has the biscuit your sweet tooth has been craving.



Milk Tart

With Blue Label® Marie Biscuits

Is there anything more proudly South African than a dreamy, creamy-tasting milk tart? For a true taste of Mzansi magic, make it using a butter infused Bakers Blue Label® Marie biscuit crust.

Level
MEDIUM

Time
90 MIN

Serves
6 - 8

INGREDIENTS

200 g Bakers Blue Label® Marie biscuits
1 Tbsp (5 ml) cinnamon powder
180 g butter, melted
2 cups (500 ml) milk
2 and a 1/2 tbsp flour
2 Tbsp (30 ml) sugar
3 extra large eggs
5 Tbsp castor sugar
1/4 tsp salt
1 Tbsp (5 ml) vanilla essence
extra cinnamon powder, for sprinkling

INSTRUCTIONS

1. Preheat the oven to 160° C
2. Place the Bakers Blue Label® Marie biscuits into a food processor and blitz to crumb.
3. Tip the crumb into a large bowl, add the cinnamon powder and melted butter, mix well.
4. Line the base and sides of a 25 cm quiche tin with the crumb. Set aside to rest.
5. Place the milk, flour, egg yolks, sugar and salt into a small pot and bring to a gentle simmer over a low heat. Stir consistently until the custard has thickened. Stir the vanilla into the cooked custard and set aside.
6. Whisk the egg whites to stiff peak and stir in the castor sugar. Fold the whipped whites into the custard mixture and spoon over the biscuit crumb.
7. Bake for 30 minutes. Remove from the oven and let it rest for 10 minutes before serving.

*a South African
classic*





Date Balls

With *BettaSnack*® Biscuits

Take the Bakers *BettaSnack*® biscuit to a new level. Already a firm favourite, these magic date balls will find a lot of new fans when experienced like this.

Level
EASY

Time
40 MIN

Makes
12 BALLS



INGREDIENTS

- 10 – 12 medjool dates
- 2 cups pecan nuts
- Pinch of salt
- 200g Bakers *BettaSnack*® Choc & Oats Wholewheat Digestive Biscuits
- ½ cup desiccated coconut

INSTRUCTIONS

1. Place the dates, pecan nuts, salt and biscuits into a food processor and blend to combine
2. Divide the mixture into 12 and roll into balls
3. Dust in coconut and serve

Hints & Tips

1. Make a big batch and store these in the fridge, or even the freezer for a few weeks.
2. If you don't feel like the effort of rolling the mixture into balls, you make bars instead. Simply press the mixture into a baking tray and allow to cool.



*Naughty
but healthy*

Berry Trifle

With Boudoir® Biscuits

The wobble of a sweet, fruity jelly. The silkiness of whipped cream. No festive feast would ever be complete without a crowd-pleasing trifle. The best, however, include Bakers Boudoir® biscuits to soak up all that berrilicious yumminess.

Level
MEDIUM

Prep Time
40 MIN

Set Time
5 H

Serves
12 - 14



INGREDIENTS

300 g Bakers Boudoir® biscuits
2 x 80 g boxes raspberry jelly powder
200 g fresh raspberries
250 ml (1 cup) custard
250 ml (1 cup) whipping cream
2 cups (500 ml) whipping cream
100 ml coffee, cooled
fresh berries for garnish
icing sugar for dusting

INSTRUCTIONS

1. Make the jelly as per box instructions and pour into trifle bowl. Refrigerate for 1 hour and then add the fresh raspberries. Refrigerate for a further 4 hours or overnight. The jelly must be completely set.
2. Whip 250 ml of cream until stiff and fold the whipped cream into the custard.
3. Place half of the custard cream over the set jelly and top with Bakers Boudoir® biscuits. Sprinkle over 50 ml coffee and repeat the process.
4. Whip 500 ml of cream to stiff peaks and dollop over the Bakers Boudoir® layer. Garnish with fresh berries and a dusting of icing sugar.
5. Serve and enjoy!



**CHRISTMAS
DESSERT IDEA**



Rocky Road

With Mini Eet-Sum-Mor® Biscuits

Fasten your seatbelts! Our Rocky Road recipe is the perfect blend of savoury meets sweet, made possible thanks to our Bakers Mini Eet-Sum-Mor® biscuits and Mini Salticrax® crackers. Dynamite does come in small packages.

Level
EASY

Makes
6-10 SQUARES

Set Time
4 H

Prep Time
30 MIN



INGREDIENTS

- 3 x 40 g Bakers Mini Eet-Sum-Mor® biscuits
- 3 x 40 g Bakers Mini Salticrax® crackers
- 240 g dark chocolate
- 200 g mini marshmallows
- 200 g Diddle Daddle® caramel-coated popcorn

INSTRUCTIONS

1. Line a tray with baking paper and set aside.
2. Melt the chocolate in a large glass bowl, in the microwave or over a double boiler. Make sure you do this over a low heat. Add the biscuits, marshmallow and popcorn to the melted chocolate and coat well.
3. Tip the mixture into the lined tray and press into the corners. Top with any remaining ingredients and refrigerate for a minimum of 4 hours. Cut into 16 squares and serve.





Banoffee Pie

With Mini Eet-Sum-Mor® Biscuits

Got a lovely bunch of bananas? Pop them into a sweet, sticky pie! The best Banoffee doesn't have to be complicated. All you need is a packet of Bakers Mini Eet-Sum-Mor® biscuits and you will have the crowd eating out the palm of your hand.

Level
EASY

Time
20 MIN

Serves
4



INGREDIENTS

3 x 40 g Bakers Mini Eet-Sum-Mor® biscuits
1 cup (250 ml) caramel treat
juice of 1 lemon
3 bananas, sliced
1 cup (250 ml) cream, whipped

INSTRUCTIONS

1. Roughly break the biscuits and divide into the base of 4 glasses.
2. Mix together the Caramel Treat and lemon juice. Spoon the Caramel over the biscuits.
3. Top with slices of banana and whipped cream. Garnish with few extra biscuits.
4. Serve and enjoy!

You'll go
Bananas over this



Biscuits, Nut & Seed Bars

With Good Morning Biscuits

It's easy to fuel up for the day or reach for a tasty on-the-go snack when you've got crunchy, nutty seed bars on hand. Thanks to the addition of Bakers® Good Morning biscuits, they'll be a great source of fibre.

Level
EASY

Time
30 MIN

Makes
6-10 SQUARES

INGREDIENTS

300 g Bakers® Good Morning Milk & Cereal biscuits
90 ml honey
65 ml crunchy peanut butter
125 g butter
125 ml light brown sugar
125 ml chopped peanuts
65 ml sunflower seeds
60 ml sesame seeds
500 ml puffed rice breakfast cereal

INSTRUCTIONS

1. Crush the Bakers® Good Morning biscuits coarsely and place in a mixing bowl.
2. Heat the honey, peanut butter, butter and sugar in a saucepan, and stir to dissolve sugar. Simmer for 5 minutes. Add to the crushed biscuits then add the rest of the ingredients.
3. Mix well then press firmly into a greased 20 cm x 30 cm dish. Place in the fridge to set before cutting into bars.



Tennis Custard Layer Cake

With Tennis® Biscuits

Layers of creamy custard and buttery crushed Bakers Tennis® biscuits make this quick and easy yet deliciously decadent Custard Layer dessert the grand slam of any tea party.

Level
MEDIUM

Serves
4-6

Set Time
4 H

Prep Time
30 MIN



INGREDIENTS

200 g Bakers Tennis® biscuits
1 L custard (made with custard powder and milk)
1 cup desiccated coconut (optional)
fresh blueberries/ bananas/
strawberries (optional)

INSTRUCTIONS

1. Line a loaf tin with baking paper that reaches over the sides so you are able to lift the loaf from the tin when it has set.
2. Prepare 1 litre custard as per pack instructions, making it slightly thicker than normal.
3. Place a layer of Bakers Tennis® biscuits flat on the bottom of the loaf tin, then cover with a layer of warm custard, and repeat each layer until all the biscuits and custard has been used. The final layer should be custard.
4. Chill until set in the fridge for 4 hours or overnight.
5. Optional: to decorate with toasted coconut, lightly toast the coconut in a dry pan on the stove. Be careful that it doesn't burn. It should take a few minutes to toast. Allow to cool.
6. Carefully lift the custard loaf out of the tin when it has set and place on a serving plate. Slide the baking paper out (or trim so it remains only underneath the loaf).
7. Decorate with toasted coconut and fresh fruit before serving (optional).
8. Delicious when served as a pudding or cake. Enjoy!



A CROWD PLEASER



Apple Crumble

With Nuttikrust® Biscuits

Ah, the humble apple crumble. This much-loved South African dessert is always going to be a family favourite. But when the crust is made using the sweet, golden deliciousness of Bakers Nuttikrust® biscuits you know everyone's going to want a second slice.

Level
MEDIUM

Time
40 MIN

Serves
6 - 8

INGREDIENTS

100 g Bakers Nuttikrust® biscuits
2 x 385 g tins of unsweetened pie apple slices
50 ml honey
juice of 1 lemon
1 Tbsp (15 ml) cinnamon powder
1 cinnamon stick
100 g butter, cubed
50 g toasted desiccated coconut, for garnish

INSTRUCTIONS

1. Preheat the oven to 180° C.
2. Place the apple slices into a pie dish, drizzle over the honey and lemon juice and sprinkle over cinnamon powder. Add the cinnamon stick.
3. Using your fingers mix together the butter and crushed Bakers Nuttikrust® biscuits. Sprinkle the crumb over the apples and bake for 30 minutes.
4. Remove from the oven and sprinkle over the toasted coconut. Serve with custard or pouring cream.

a Cozy winter dessert



Chocolate Salami

With *GingerNuts® Biscuits*

Step aside savoury salami, you've got competition from the cocoa kind! This literal chocolate log is made all the more decadent thanks to Bakers GingerNuts® and just gets nicer by the slice!

Level
MEDIUM

Time
40 MIN

Serves
8



INGREDIENTS

250 g Bakers® biscuits (we used Bakers Eet-Sum-Mor® and Bakers GingerNuts®)
Bakers Digestives®, Nuttikrust®, Blue Label® Marie, and Tennis® also work well
50 g glacé cherries (or other glacé fruit) or 50 g nuts (optional)
150 g butter, melted
200 g chocolate (dark or milk)
100 g icing sugar, plus extra for decorating
2 Tbsp cocoa powder
6 Tbsp milk

INSTRUCTIONS

1. Roughly break the biscuits into small pieces (1 - 2 cm) in a bowl, keeping all the crumbs as well.
2. Cut cherries in half and add chopped nuts if using. You could also add other Glacé fruit, or Glacé ginger, or raisins, as you prefer.
3. Melt butter in a pan. Melt the chocolate into the butter on a low heat until just melted, stirring continuously so it doesn't burn. If easier, melt in microwave.
4. Add the milk to melted mixture and stir well. Add the icing sugar and cocoa powder and mix well until smooth. If too stiff, add a little extra milk. Add to the biscuits and cherries, and mix so they are all well coated.
5. Spread the mixture out on baking paper, or plastic wrap, and shape it into a roll using a spatula or spoon. Roll up the paper and wrap it tight like a sausage/salami, twisting and securing the ends.
6. Place in the fridge for several hours until firm.
7. After chilling, remove from the paper. Sieve icing sugar on all sides.
8. Cut into pieces and serve.
9. To store, keep in the fridge or freezer. If the latter, place at room temperature for a few minutes before cutting and serving.





Peppermint Crisp Tart

With Tennis® Biscuits

A true South African classic, nothing says “taste of home” quite like a Peppermint Crisp tart. Layering it with Bakers Tennis® biscuits is the quickest way to make an already awesome pudding the very best to impress your guests.

Level
MEDIUM

Time
40 MIN

Set Time
4-24 H

Serves
4-6

INGREDIENTS

200 g Bakers Tennis® biscuits
385 g tin Nestlé caramel treat
250 ml whipping cream
1 large peppermint crisp bar
or peppermint chocolate bar,
chopped

INSTRUCTIONS

1. Whip cream to soft peaks. Add the caramel and mix until smooth.
2. Lay a single layer of Bakers Tennis® biscuits at the bottom of a pudding dish or casserole.
3. Cover evenly with the caramel cream mixture about 1 cm thick. Crumble a handful of Peppermint Crisp or peppermint chocolate. Continue to layer the biscuits and caramel cream mixture and chocolate, making sure to finish with a layer of the caramel cream mixture and a good sprinkle of peppermint chocolate at the top.
4. Refrigerate for a few hours or overnight until set.
5. To make Individual servings (makes at least 6 individual servings): whip cream to soft peaks. Add the caramel and mix until smooth.
6. Place a single Bakers Tennis® biscuit in the base of a pudding glass or bowl.
7. Add a large dollop of caramel cream and a sprinkle of chopped Peppermint chocolate.
8. Add another two biscuit and caramel cream mixture layers, before finishing with a good sprinkle of peppermint chocolate.
9. Refrigerate for a few hours until set.

HINTS & TIPS

Decorate with fresh mint leaves and some Bakers Mini Tennis® biscuits!

Lemon Meringue

With Blue Label® Marie Biscuits

The sweetness of condensed milk, the tang of citrus and a butter-infused crust made from Bakers Blue Label® Marie Biscuits ensures lemon meringue pie will always be a fluffy fan favourite.

<i>Level</i>	<i>Time</i>	<i>Set Time</i>	<i>Serves</i>
MEDIUM	40 MIN	20 MIN	6-8



INGREDIENTS

200 g Bakers Blue Label® Marie biscuits
1 x 385 g tin condensed milk
½ cup (125 ml) lemon juice
2 extra large eggs, separated
85 g butter, melted
2 Tbsp (30 ml) castor sugar

INSTRUCTIONS

1. Place the Bakers Blue Label® Marie biscuits into a food processor and process until smooth.
2. Mix together with the melted butter and pour into a pie dish. Press the crumb into the base and sides of the dish and set aside.
3. Mix together the condensed milk, lemon juice and 2-egg yolks. Pour over the crumb.
4. Whisk the egg whites to stiff peak and fold in the castor sugar. Dollop the meringue in peaks over the custard.
5. Bake for 10 - 15 minutes until golden brown and set.
6. Put the mixture in the fridge to cool for 20 minutes and then roll into medium-sized balls.

Great for a
summer's day



Smores

With *Bakers Digestive*[®] Biscuits

Oh so simple. Oh so yummy! This quick and easy Smores recipe using just three ingredients, including our much-loved *Bakers Digestive*[®] biscuits, is the epitome of less is always smore-ish.

Level
EASY

Time
20 MIN

Serves
8



INGREDIENTS

- 16 *Bakers Digestive*[®] biscuits
- 1/2 cup (125 ml) Nutella
- 8 marshmallows

INSTRUCTIONS

1. Top 8 *Bakers Digestive*[®] biscuits with Nutella and using the back of a teaspoon spread the Nutella over the biscuit.
2. Top each biscuit with a marshmallow and sandwich with another biscuit.
3. Place onto a plate and microwave two at a time for 30 seconds. Enjoy immediately!



Custard Ginger Tarts

With *GingerNuts*® Biscuits

Custard Tarts will always be a decadent tea time treat but these are made all the more indulgent thanks to a golden, buttery crust made from Bakers GingerNuts®.

This way, every bite is a little piece of ginger-infused bliss!

Level
MEDIUM

Time
40 MIN

Serves
6 - 8

INGREDIENTS

200 g Bakers GingerNuts® biscuits
150 g butter, melted
100 ml custard powder
1 Tbsp (15 ml) milk
2 cups (500 ml) milk
50 ml sugar
1 cup (250 ml) whipped cream

INSTRUCTIONS

1. Preheat the oven to 180° C.
2. Place the biscuits into a food processor and blitz to a fine crumb. Add the melted butter and mix well. Press the crumb into 8 x 6 cm round mini tartlet tins and bake for 3 minutes. Set aside to cool.
3. Mix the custard powder and a tablespoon of milk, until combined, ensuring there are no lumps.
4. Add the 2 cups of milk and place the mixture into a medium-sized pot and heat over a low heat, stirring regularly until the mixture has thickened and comes to a gentle simmer. Set aside, cover with Clingfilm, and allow to cool.
5. Whisk the cooled custard, and fold in the whipped cream.
6. Fill the cooled tartlets with custard cream and top with seasonal berries of your choice.



Tiramisu

With Boudoir® Biscuits

Did you know that “tiramisu” means pick-me-up in Italian? Maybe it’s referring to the coffee content, maybe it’s because you won’t want to put it down – much like it’s magic ingredients, our iconic Bakers Boudoir® biscuits.

Level
MEDIUM

Time
60 MIN

Serves
6 - 8



INGREDIENTS

200 g Bakers Boudoir® biscuits
250 ml strong black coffee
65 ml brandy or coffee liqueur (optional)
2 jumbo eggs, separated
65 ml castor sugar
10 ml vanilla essence
250 g mascarpone cheese
250 ml cream, stiffly beaten
30 ml cocoa powder

INSTRUCTIONS

1. Combine the coffee and brandy/coffee liqueur (if using).
2. Dip the Bakers Boudoir® biscuits into the mixture (don’t soak them) and lay them in to the bottom of a 20 cm square dish, which has been greased.
3. Beat the egg yolks and sugar until thick and pale.
4. Add the vanilla and mix well. Add the mascarpone and mix lightly until just combined. Lightly fold in the beaten cream.
5. Beat the egg whites into soft peaks and fold lightly into the mixture.
6. Spoon the mixture onto the biscuits. Add another layer of dipped biscuits and spoon over remainder of the mixture.
7. Chill until firm and sprinkle with cocoa powder just before serving.



A boozy favourite



Fridge cake

With Blue Label® Marie Biscuits

A chocolatey Fridge Cake is a “no oven required” classic. But what makes it even more more-ish is the addition of Bakers Blue Label® Marie biscuits, still one of South Africa’s best sellers after 170 years!

Level
EASY

Time
15 MIN

Set Time
4 H

Serves
6-8

INGREDIENTS

- 200 g Bakers Blue Label® Marie biscuits
- 170 g butter, melted
- 220 g icing sugar
- 1 Tbsp (15 ml) cocoa
- 1 extra large egg, beaten
- 50 g flaked almonds, toasted
- 50 g desiccated coconut, toasted

INSTRUCTIONS

1. Roughly break up the biscuits and place into a bowl.
2. Mix together the melted butter, icing sugar, cocoa, and egg, and pour over the broken biscuits.
3. Place the mixture into a lined fridge-suitable pan, sprinkle over the toasted almonds and coconut, and freeze for 4 hours minimum or until set.
4. Cut into squares and enjoy!

← Easy & Delicious

Chocolate Tart

With Blue Label® Marie Biscuits

Bake this deliciously sweet and decadent tart using Bakers Blue Label® Marie biscuits and make any chocolate lovers dreams come true. Serve with fresh whipped cream or vanilla ice-cream.

Level
MEDIUM

Time
40 MIN

Serves
6 - 8

INGREDIENTS

200 g Bakers Blue Label® Marie biscuits
45 ml cocoa
150 ml castor sugar
150 ml melted butter
3 medium eggs
125 ml fresh cream
400 g melted dark chocolate
10 ml vanilla essence
cocoa powder (extra)
orange zest and chocolate-dipped orange segments (optional)

INSTRUCTIONS

1. Preheat the oven to 180°C.
2. Place the Bakers Blue Label® Marie biscuits in a processor together with the cocoa and half the castor sugar and process to fine crumbs Add the melted butter and pulse until combined. Push the mixture into the bottom and sides of a greased 28 cm loose-bottomed flan ring.
3. Beat the eggs and remaining castor sugar until thick and pale. Mix in the cream, chocolate and vanilla essence.
4. Pour mixture into the crust and bake in the oven for 25 – 30 minutes or until set. Remove from oven and set aside to cool.
5. To serve, remove tart from ring, transfer to a serving plate and dust the top with the extra cocoa powder. Garnish with orange zest and chocolate-dipped orange segments.



Savoury Tastes

For that Salty Palate.

Planning a cocktail platter? Or having a few friends over for a dinner party? Start with a Bakers® Savoury Biscuit and you've already found an Entertainer's dream dish. Browse our savoury recipes and you're sure to find a tasty crowd favourite.



Mini Savoury Tartlets

With Salticrax® Biscuits

We all know anything savoury tastes even better on a Bakers Salticrax® – but have you considered popping it into a Salticrax® crust? Quick and easy to make, these are an entertainer's (and guests) delight!

Level
MEDIUM

Time
45 MIN

Makes
16 - 20 TARTLETS

INGREDIENTS

200 g Bakers Salticrax® biscuits
170 g butter, melted
fillings of your choice

INSTRUCTIONS

1. Preheat the oven to 180°C.
2. Place the Salticrax® into a food processor and blitz to a crumb. Pour into a bowl and add the melted butter and mix to combine.
3. Place a tablespoon of crumb into each mini muffin tin case and using your fingers press firmly into the base and sides of the case.
4. Bake for 5 minutes. Remove from the oven and set aside to cool.
5. Once cooled, fill with any savoury filling of your choice.

Tasty toppings include: sautéed mushrooms & sour cream, roasted butternut & feta, roasted cherry tomatoes & basil pesto, brie & caramelized onions



*Crunchy with a
Pinch of Salt*

Festive Wreath

With Salticrax® Biscuits

While you are decking the halls with boughs of holly, don't forget to put out a wreath. Our favourite will always be the kind you can share with your family and friends, made using Bakers Salticrax® - the ideal cracker for any savoury topping. Top the crackers, with the respective toppings and lay into a wreath like pattern. Garnish with fresh herbs and season with black pepper.

1. Salticrax® cracker, hummus, de-shelled shrimp/prawn, red pepper flakes
2. Salticrax® cracker, beetroot hummus, (cherry tomato halved), sliced raddish,
3. Salticrax® cracker, smooth cream cheese, cherry tomato (halved)
4. Salticrax® cracker, asparagus spears, peas
5. Salticrax® cracker, basil pesto, de-shelled shrimp/prawn,
6. Salticrax® cracker, smooth cream cheese, blueberries
7. Salticrax® cracker, beetroot hummus, de-shelled shrimp/prawn
8. Salticrax® cracker, basil pesto, smoked salmon trout sliver
9. Salticrax® cracker, smooth cream cheese, asparagus spear, sun-dried cherry tomato
10. Salticrax® cracker, basil pesto, cherry tomato (halved)
11. Salticrax® cracker, smooth cream cheese, de-shelled shrimp/prawn, red pepper flakes
12. Salticrax® cracker, beetroot hummus, halved sugar snap pea
13. Salticrax® cracker, hummus, sliced radish, asparagus spear, peas, red pepper flakes
14. Salticrax® cracker, basil pesto, radish wedges
15. Salticrax® cracker, sliced goats cheese, 3 x blueberries
16. Salticrax® cracker, basil pesto, de-shelled shrimp/prawn
17. Salticrax® cracker, sliced goats cheese, halved sugar snap pea
18. Salticrax® cracker, basil pesto, radish (cut into thirds)
19. Salticrax® cracker, smooth cream cheese, asparagus spear
20. Salticrax® cracker, beetroot hummus, de-shelled shrimp/prawn, red pepper flakes
21. Salticrax® cracker, smooth cream cheese, cherry tomato (halved)
22. Salticrax® cracker, beetroot hummus, halved sugar snap pea
23. Salticrax® cracker, basil pesto, smoked salmon trout sliver
24. Salticrax® cracker, hummus, sun-dried cherry tomato
25. Salticrax® cracker, cream cheese, blueberries, thyme
26. Salticrax® cracker, basil pesto, cherry tomato (halved)
27. Salticrax® cracker, sliced goats cheese, 3 x blueberries
28. Salticrax® cracker, hummus, smoked salmon trout
29. Salticrax® cracker, beetroot hummus, sliced cucumber, cherry tomato (halved)
30. Salticrax® cracker, smooth cream cheese, cherry tomato (halved)
31. Salticrax® cracker, basil pesto, cherry tomato (halved)
32. Salticrax® cracker, sliced goats cheese, smoked salmon trout, asparagus spear
33. Salticrax® cracker, hummus, sliced cucumber, cherry tomato (halved)
34. Salticrax® cracker, smooth cream cheese, sliced cucumber





Roasted Baby Tomato, Spinach and Feta Quiche

With Salticrax® Biscuits

How do you like your eggs? One of the tastiest ways to enjoy them is beaten into this creamy, cheesy quiche. What makes it even better, however, is a crumbly, savoury crust made using Bakers Salticrax®.

Level
MEDIUM

Time
60 MIN

Serves
8



INGREDIENTS

- 200 g Bakers Salticrax® biscuits
- 200 g white mature cheddar, grated
- 170 g melted butter
- 200 g cherry tomatoes, roasted
- 200 g baby spinach, cooked
- 200 g feta cheese, crumbled
- 4 sprigs fresh thyme
- 250 ml cream
- 2 eggs beaten
- salt and pepper for seasoning



A CROWD PLEASER



INSTRUCTIONS

1. Preheat the oven to 180°C.
2. Place the Salticrax® biscuits into a food processor and blitz to a fine crumb. Add the melted butter and mix well.
3. Tip the crumb into a quiche tin and using your fingers, press the crumb into the sides and base of the tin.
4. Top with the roasted tomatoes, cooked spinach, feta cheese and thyme. Whisk together the cream and eggs, and season with salt and pepper.
5. Pour the custard over the filling and sprinkle over the remaining cheese.
6. Bake for 30 minutes, until golden and cooked through. Remove from the oven and serve with a side salad.

Biltong Kips

With Kips® Biscuits

Everyone loves biltong but there's a way to make it even better – by adding it to beef biltong-flavoured Bakers Kips®! Make these for any event and rest assured there won't be any leftovers.

Level
EASY

Time
30 MIN

Makes
10



INGREDIENTS

20 Bakers Kips® biscuits, biltong flavoured
4 slices of brown bread
50 ml Bovril or Marmite
100 g Biltong powder
100 ml butter, softened
100 g biltong, shaved
fresh thyme for garnish

INSTRUCTIONS

1. Place ten biscuits onto a board.
2. On another board: Using a 3 cm round cutter, cut out 20 bread rounds.
3. Sandwich two rounds together with Marmite or Bovril.
4. Top the ten biscuits with a bread sandwich and then another biscuit.
5. Spread butter around the edges and coat the stack in biltong powder.
6. Garnish with biltong and fresh thyme. This is a great and simple canapé idea.



Fancy a Snack?



Cocktail Platter

With *Snacktime*® Biscuits

No cocktail party would ever be complete without Baker's *Snacktime*® Assorted Crackers! This way, you will have a great selection of our very best, from *Bakers Salticrax*® to *Wheatsworth*®, so everyone can find a favourite.

INGREDIENTS

- 6 fresh jalapeno peppers
- 250 ml cream cheese
- 1 cup lemon curd
- 200 g *Bakers Wheatsworth*® biscuits
- 100 g seasoned flour
- 2 eggs, beaten
- 500 ml cooking oil, for frying
- 4 chicken breasts
- 100 g seasoned flour
- 2 eggs, beaten
- 200 g *Bakers Salticrax*® biscuits
- 250 ml cooking oil, for frying

INSTRUCTIONS

1. Slice the peppers in half and remove the seeds.
2. Fill each pepper with cream cheese.
3. Place the biscuits into a food processor and blitz to a fine crumb. Pour the crumb onto a plate.
4. Coat the peppers in flour, then beaten egg and lastly crumb.
5. Repeat this process with all the peppers. Set aside on a lined tray.
6. Heat the oil to 180° C
7. Deep fry the peppers for 4-5 minutes until golden brown and cooked through. Serve with sweet chili sauce.
8. Cut each chicken breast into 6 strips and set aside.
9. Place the biscuits into a food processor and blitz to a fine crumb. Pour the crumb onto a plate.
10. Coat the strips in flour, then beaten egg and lastly crumb. Repeat this process with all the strips. Set aside on a lined tray.
11. Heat the oil to 180° C. Shallow fry for 4-5 minutes until golden brown and cooked through. Serve with sweet chili sauce or pesto.

*Some deep-fried
magic*





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