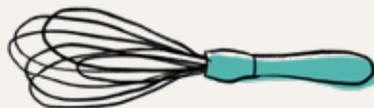
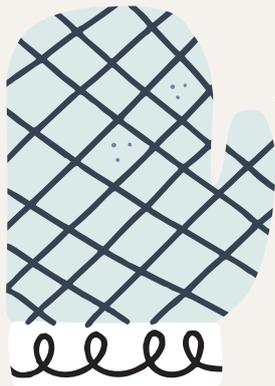


MOTHER'S DAY

# Sweet little recipe book



# Our Mums



*Sandra*  
Kristy and  
Anna's Mum



*Melita*  
Ash's Mum



*Barbara*  
Deneise's Mum



*Pat*  
Lindsey's Mum



*Robyn*  
Alyssa's Mum



*Penny*  
Sarah's Mum

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*This recipe book is dedicated to our Mums who, over the years, have cooked, baked and made ends meet for us.*

*We have so many happy memories cooking with Mum in her Kitchen. So thankful to our Mum for instilling in to us a love of family and special times around the dinner table, always with amazing food!*

*There is an amazing legacy to be passed from generation to generation through cooking. But more importantly, times shared and times together (always accompanied by food!) are treasured and cherished in our family.*

*Kristy and Anna x*



*Mum cooks the most amazing meals, desserts and snacks! Growing up we would always have home made slices, cakes or biscuits, made by Mum.  
Anna x*





# Devil's Food Cake



From the Kitchen of Sandra

Kristy and Anna's Mum

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## Ingredients

1 tbsp vinegar  
1 cup evaporated milk  
1 1/2 cup plain flour  
1/2 cup cocoa  
1 1/2 tsp bicarb soda  
4oz melted butter  
2 eggs  
1 tsp vanilla  
Pinch salt

## Method

- › Add vinegar to milk to sour it
- › Sift flour, cocoa, bicarb soda and sugar
- › Pour in melted butter and half of the milk
- › Beat for 2 minutes
- › Add the eggs, vanilla, milk and beat for another 2 minutes
- › Make mod oven 35-40 minutes



This was our family favourite chocolate cake! We would have this cake for all our birthdays, and it was the first recipe that mum let me cook by myself. We'd usually have it in lots of layers with cream in between. Anna x

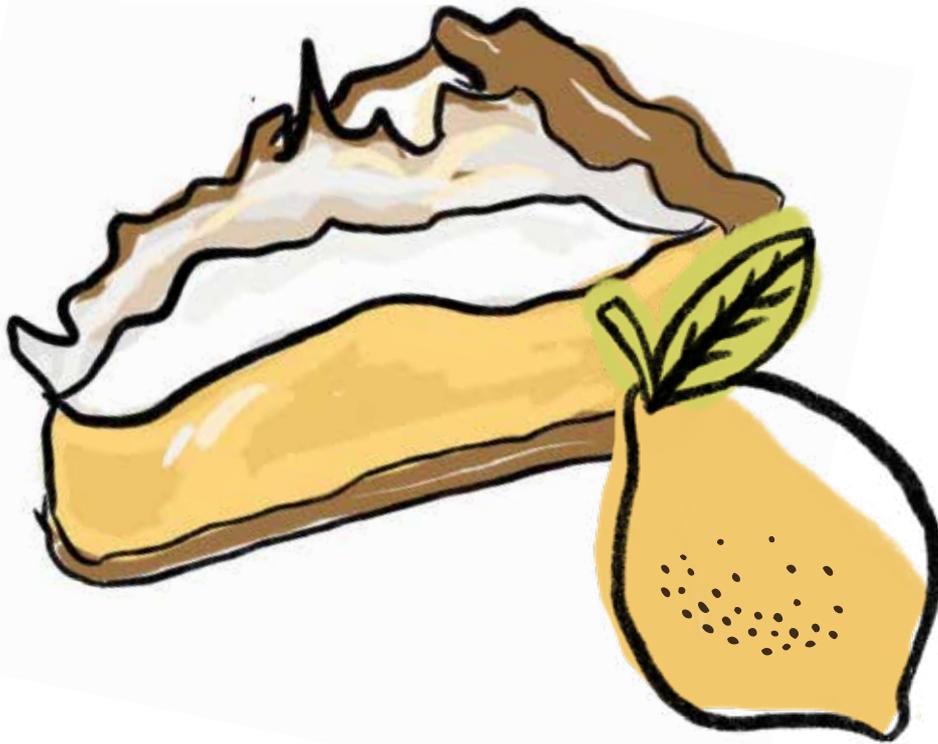
# Mum's very easy lemon meringue tart



*From the Kitchen of Sandra*

*Kristy and Anna's Mum*

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Mum is a fantastic cook, baker and chef! She is not afraid to experiment and she is always trying something new. Amazingly, anything new she tries always works and is always delicious! We don't mind being her guinea pigs. Mum would whip this one up at family dinners, and was always a hit. I haven't quite mastered the pastry as mum does it. Will have to keep trying! Anna and Kristy x

# Ingredients

## Lemon filling

- 2 1/2 tsp gelatine
- 1/4 cup water
- 250g cream cheese
- 1 can condensed milk
- 1/3 cup lemon juice
- 1/2 cup cream

## Meringue

- 2 eggs
- 2 tbsp sugar
- 9 inch pastry shell

# Method

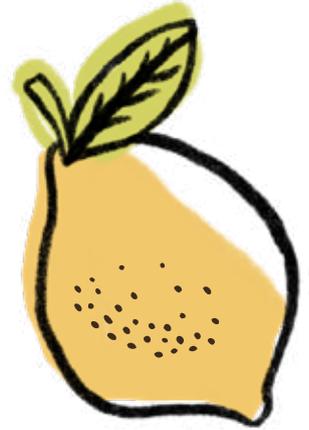
## FOR THE LEMON FILLING

1. Sprinkle gelatine over the water. Allow to stand for a couple of minutes to allow gelatine to absorb the water.

2. Microwave for 30 seconds or until dissolved.

3. Beat cream cheese until smooth.

4. Add condensed milk, lemon juice & cream. Beat until smooth. Stir in gelatine.



## FOR THE MERINGUE

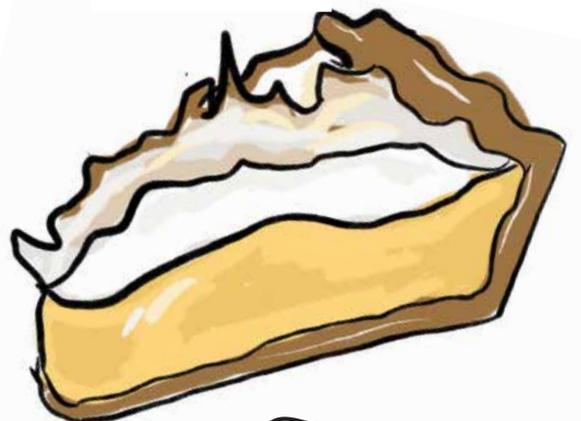
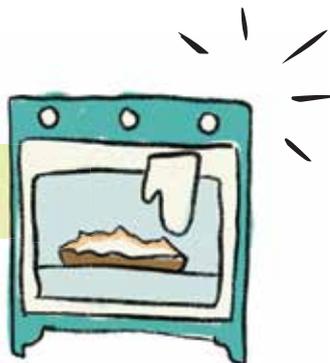
5. Beat two egg whites until stiff.



6. Gradually add two tablespoons sugar until dissolved.

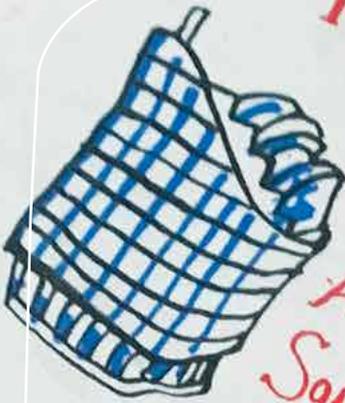


7. Pile onto filling and brown lightly.



MANCHESTER

One  
Angel  
Square





# English ginger sponge cake



From the Kitchen of Pat

Lindsey's Mum

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## Ingredients

2 cups flour  
55g butter  
1 cup sugar  
1 tsp ground ginger  
1/2 tsp bicarb of soda  
1 egg  
1 cup of milk

\* You can add 2 tbsp golden syrup if you like the cake to be sticky!

## Method

- › Pre-heat oven to 150°C
- › Mix all of the dry ingredients together
- › Then add the softened butter
- › Mix the bicarb with the milk and add to mix
- › Add egg and mix well
- › Pour mixture into a 20cm square tin lined with baking paper
- › Bake for 35-40 minutes or until the cake is springy to touch. Leave to cool in tin then once cool, cut into squares



Growing up in rural Lancashire, Mum would bake every day when we were children. Sometimes apple pie with fresh apples from our tree, sometimes scones. This one was a favourite of ours, warm from the oven never lasted long! When I bake it in Australia it smells like home. Lindsey x

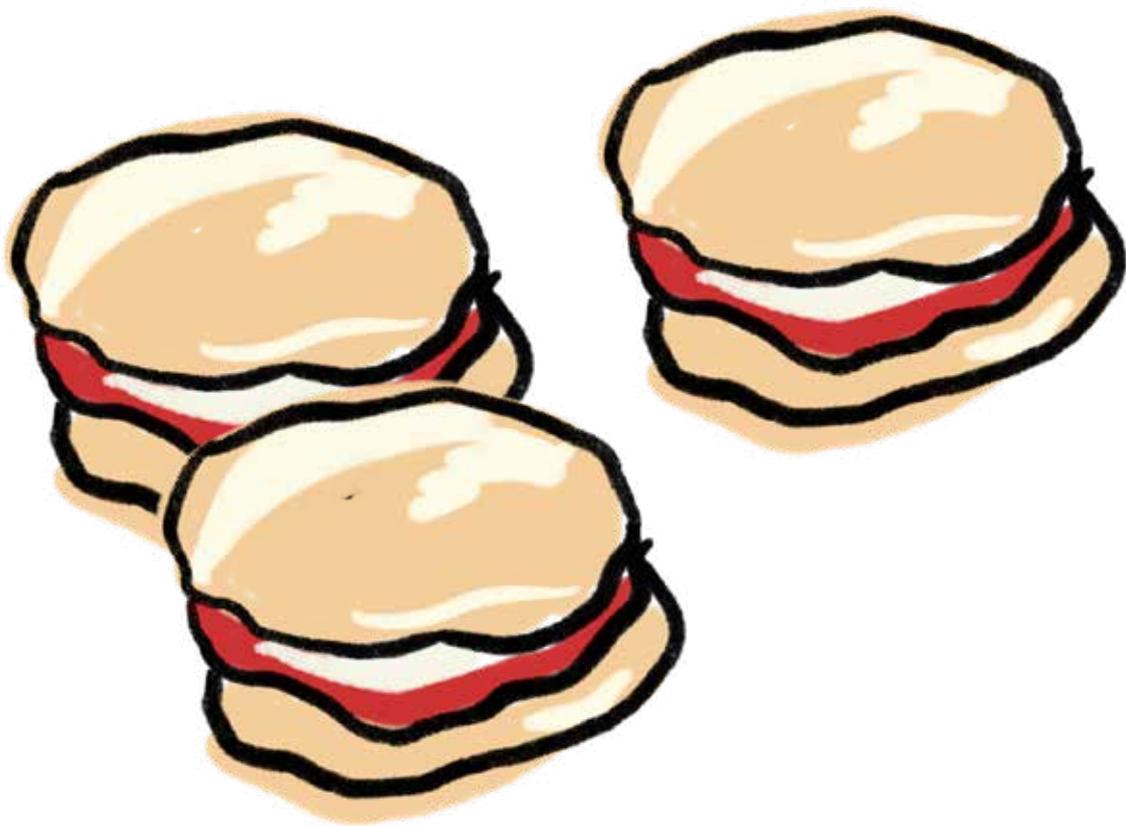
# Monte Carlo Biscuits



*From the Kitchen of Robyn*

*Alyssa's Mum*

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My Grandma would have a baking day once a week when my mum was young, she would bake so many yummy treats, heavenly tart, caramel tart, passion fruit condensed milk tart, Monte Carlo biscuits, jam drops, and so many more. Mum talks about coming home from school on baking days to heavenly smells coming from the kitchen and delicious treats waiting for her and her sister. A favourite was always the Monte Carlo Biscuits and I'm so thankful mum kept this recipe. Alyssa x

# Ingredients

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## Biscuit

- 1/2 cup of butter
- 1/2 cup sugar
- 1 egg
- 2 cups self-raising flour
- 1 dessertspoon honey or syrup
- 1/2 cup coconut

## Filling

- 1 dessertspoon of butter
  - 3 tbsp of sifted icing sugar
  - 1 tbsp raspberry jam
- 

# Method

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## FOR THE BISCUIT



1. Cream butter and sugar, add egg, honey or syrup, then flour and coconut. Mix well.

2. Make a ball the size of a walnut and place on a greased tray.



3. Press with a fork and bake in a moderate oven until lightly browned. Join together with filling when cool.

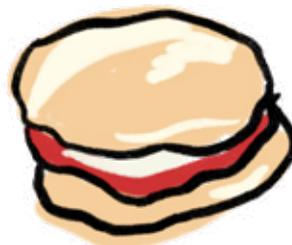


## FOR THE FILLING

4. Add 1 dessertspoon butter, gradually add 3 tablespoons sifted icing sugar, beat well.



5. Stir in 1 tbsp raspberry jam and beat until smooth.







# Mum's Chocolate Chip Biscuits



From the Kitchen of Barbara

Deneise's Mum

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## Ingredients

115g butter  
1 egg  
115g sugar  
1 packet choc chips  
170g self-raising flour  
1/2 tsp vanilla

## Method

- › Pre-heat oven to 180°C
- › Cream butter and sugar until white and fluffy
- › Add vanilla and beaten egg and mix well
- › Mix in chocolate chips
- › Add flour
- › Place spoon full on tray lined with baking paper (or just greased) and bake until light brown
- › Let cool on wire rack and place in airtight container when cold



These are a really short biscuit and were a favourite with my sister and I when we were at school. We would love to come home from school to find Mum had been baking. I then used to make them for my boys who loved them as much as my sister and I did. Deneise x

# Quick mix lemonade scones



From the Kitchen of Penny  
Sarah's Mum

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The easiest scone recipe Mum swears by - no mess and only three ingredients! There's always a fresh batch waiting for me when I make a trip home to visit. Sarah x

# Ingredients

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3 cups self-raising flour  
(plus extra for folding)  
1 cup lemonade  
1 cup cream  
(Makes roughly a dozen)

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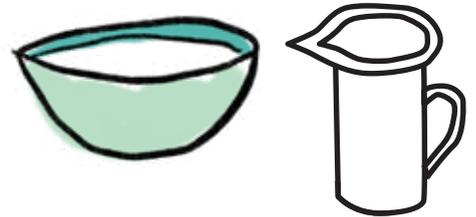
# Method

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1. Pre-heat oven to 200°C.  
Grease a lamington slice pan  
(or pan a similar size with  
sides about 3cm high)



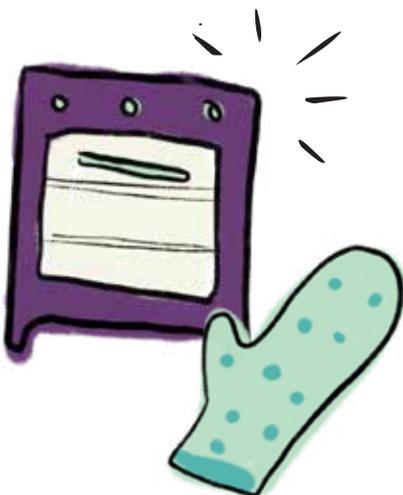
2. In a large bowl,  
mix flour, cream and  
lemonade with a butter  
knife until well combined  
into a dough.



3. Place dough onto a well-floured tea towel. Fold the dough using the tea towel until the mixture no longer sticks to it - add more flour if needed (using the tea towel to fold avoids getting dough stuck to your hands!)

4. Roll out dough until dough  
is approximately 4-5cm thick.  
Cut scones out with a cookie  
cutter, or use a drinking glass  
with a diameter of 7-8cm.

5. Re-roll leftover dough and  
cut out scones until all dough  
is used up.



6. Place into  
greased pan and  
bake for 15-20  
minutes or until  
light golden on top.  
Serve warm with  
jam and cream.







# Mum's no-bake chocolate spiders



From the Kitchen of Melita

Ash's Mum

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## Ingredients

1 packet of Chang's original fried noodles  
2 tbsp crunchy peanut butter  
200g dark or milk cooking chocolate

## Method

- › Microwave chocolate and peanut butter in microwave safe mixing bowl for about 30 seconds on high
- › Mix well until it is a smooth paste
- › Add noodles and coat well
- › Using heaped teaspoons spoon the mixture onto grease-proof paper, or into individual paper cases
- › Place in the refrigerator until set



These chocolate spiders are such an easy to whip up treat that the whole family can get involved in! I used to make them with mum when I was a Kid - although they didn't always make it to the final step! Ash x



*with love from the  
Black Canvas girls*

*x*



*PS. We would love to see your Kitchen creations  
from these recipes! Take a pic and tag us on Insta!  
#blackcanvastreats*

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