

Year 9 Community project

Trivia Night Recipes

Our delicious recipes for you to make and enjoy!

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Gluten free chocolate cake

PREP TIME: 1:50 mins

COOK TIME: 0:50 mins

SERVINGS: 12

INGREDIENTS

- 1 tsp instant coffee powder
- ¼ cup boiling water
- 200g butter, chopped
- 180g dark chocolate, chopped
- 2 tbsp cocoa powder, sifted
- 4 eggs, separated
- 1 cup caster sugar
- 2 cups almond meal



METHOD

- 1) Preheat oven to 180 °C/160 °C fan-forced. Grease a 6cm-deep, 22cm round (base) spring-form cake pan. Line base and side with baking paper.
- 2) Place coffee powder and boiling water in a heatproof jug. Stir to dissolve. Place butter, chocolate, cocoa powder and coffee mixture in a medium saucepan over low heat. Cook, stirring constantly, for 2 to 3 minutes or until melted and combined. Remove from heat. Transfer to a bowl to cool slightly.
- 3) Using an electric mixer, beat egg yolks and sugar for 5 minutes or until thick. Set aside. Using an electric mixer, beat egg whites until soft peaks form (see Cooking class, below).
- 4) Add chocolate mixture and almond meal to egg yolk mixture. Stir to combine. Using a large metal spoon, gently fold half of the egg whites into the chocolate mixture. Repeat with remaining egg whites. Pour into prepared pan. Bake for 40 to 45 minutes or until a skewer inserted in centre comes out with moist crumbs clinging. Cool cake completely in pan. Serve.

STORAGE INSTRUCTIONS: Store in an airtight container for up to 1 week

Lemon Curd Tartlets

PREP TIME: 0:05 mins

COOK TIME: 0:10 mins

SERVINGS: 18 mini tarts

INGREDIENTS

- ❑ 2 eggs, plus 2 egg yolks
- ❑ $\frac{3}{4}$ cup (165g) caster sugar
- ❑ $\frac{1}{2}$ cup (80g) chilled unsalted butter
- ❑ Zest and juice of 2 lemons
- ❑ 2 sheets of frozen shortcut pastry (any brand)



METHOD

- 1) Whisk whole eggs, yolks and sugar in a saucepan until smooth, then place pan over a low heat.
- 2) Add the butter, juice and zest and whisk continuously until thickened. The mixture should slowly drip off the whisk, and not be liquidy (Remember that the mixture will thicken even more once refrigerated).
- 3) Strain through a sieve into a sterilised jar. Refrigerate overnight.
- 4) Meanwhile, cut shortcut pastry using a cookie cutter into desired sizes and place them into a muffin trays or pie trays, depending on the sizes. Follow the cooking instructions on the shortcrust pastry packaging for best results.
- 5) Pipe refrigerated curd mixture into tart shells. Top with blueberries or raspberries for an extra pop of colour and flavour.

STORAGE INSTRUCTIONS: Refrigerate for up to 1 week

Choc Coconut Balls

PREP TIME: 0:15 mins

COOK TIME: 0 mins

SERVINGS: 18 balls

INGREDIENTS

- ❑ 1 packet Arnott's Marie Biscuits
- ❑ 1 tin Nestle sweetened condensed milk
- ❑ 2 tbsp cocoa powder
- ❑ 2 cups shredded coconut

METHOD

- 1) Crush the biscuits and place into a large bowl.
- 2) Add the condensed milk and cocoa powder. Mix until well combined.
- 3) Roll tablespoons of mixture into small balls. Dip each ball in the coconut until it has covered the whole ball. Repeat this step with remaining mixture.
- 4) Refrigerate.

STORAGE INSTRUCTIONS: Refrigerate for up to a week.



Chocolate Caramel Slice

PREP TIME: 20 mins

COOK TIME: 0:25 mins

SERVINGS: 16 large slices

INGREDIENTS

- ❑ ½ cup (75g) self-raising flour
- ❑ ½ cup (75g) plain flour
- ❑ 1 cup (80g) desiccated coconut
- ❑ 1 cup (220g) firmly packed brown sugar
- ❑ 125g butter, melted
- ❑ 395g can sweetened condensed milk
- ❑ 30g butter, extra
- ❑ 2 tbsp golden syrup
- ❑ 200g dark eating chocolate, chopped coarsely
- ❑ 2 tsp vegetable oil



METHOD

- 1) Preheat oven to 180 °C/160 °C fan-forced. Grease 20cm x 30cm lamington pan; line with baking paper, extending paper 5cm over long sides.
- 2) Combine sifted flours, coconut, sugar and butter in medium bowl; press mixture evenly over base of pan. Bake about 15mins or until browned lightly.
- 3) Meanwhile, make caramel filling by combining condensed milk, extra butter and syrup in small saucepan. Stir over medium heat about 15mins or until caramel mixture is golden brown; pour over base. Bake 10mins; cool.
- 4) Make topping by combining chocolate and oil in small saucepan; stir over low heat until smooth. Pour warm topping over caramel. Refrigerate 3 hours or overnight.

STORAGE INSTRUCTIONS: Refrigerated in an airtight container for up to 4 days.

Double Choc Brownie

PREP TIME: 20 mins

COOK TIME: 0:25 mins

SERVINGS: 16 large slices

INGREDIENTS:

- 250g butter
- 515g caster sugar
- 90g cocoa powder
- 5 eggs
- 150g plain flour
- ½ tsp of baking powder
- 175g dark chocolate, chopped



METHOD:

- 1) Preheat oven to 160 °C. Grease and line a 24cmx21cm tin with baking paper.
- 2) Melt butter in a small saucepan over medium heat.
- 3) Place the sugar, cocoa powder and melted butter in a mixing bowl and beat with an electric mixer.
- 4) Whisk in eggs one at a time.
- 5) Sift the flour and baking powder into the cocoa mixture and stir to combine.
- 6) Fold in the chocolate pieces.
- 7) Pour batter into prepared tin and bake for 30-40 mins or until a skewer inserted comes out with sticky crumbs attached.

STORAGE INSTRUCTIONS: Store in an airtight container for up to a week.