

Dear Teachers,

When cooking Australian recipes with your students, please be sure to tell them that they should always be supervised by a teacher/parent/guardian as using ovens/knives can be dangerous.

Thank you!

Australian Recipes

4. Toffees

Ingredients (Makes 10)

3 cups sugar
1 cup cold water
1/4 cup Brown Malt Vinegar
10 paper muffin cups

Attention!

This recipe uses Japanese cup sizes.
1 cup is equal to 200ml in Japan.

1. Put the sugar, water, and Brown Malt Vinegar into a saucepan, and stir over low heat until sugar has dissolved.
2. Increase heat and boil uncovered for 15 minutes (or until a small amount, when poured into cold water, will harden into small balls.)
3. Remove the saucepan from heat, put it into a big bowl of cold water for 1 minute.
4. Remove the saucepan from water, allow bubbles to subside.
5. Pour into paper muffin cups. Leave 2 minutes before decorating with toppings of your choice, like coconuts, etc.

5. Fairy Bread

Ingredients (Makes 16)

4 slices of bread
2 tablespoons butter (softened)
2 tablespoons Hundreds and Thousands (colored sprinkles)

1. Cut crust off the bread, spread each slice with butter.
2. Sprinkle the Hundreds and Thousands on the bread, cut each slice into 4 triangles.