



The Farmers Family **BAKING BOOK**







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Chewy Oat Slice

RECIPE BY KATHY LALOR

Kathy and her husband Anthony milk 160 cows on 220 acres at Willow Grove. The farm has extensive frontage to the Latrobe River and they have undertaken intensive tree planting for shelter, shade and erosion control over their 24 years of ownership.

Ingredients

1 cup self raising flour
1 cup desiccated coconut
125g Devondale
Unsalted Butter, melted
1 egg, beaten
1 cup quick oats
1 cup caster sugar
1 tbsp honey

PREP TIME: 10 MINS
COOK TIME: 25 MINS
SERVES: 15 BARS

Method

1. Mix all ingredients thoroughly in a large bowl.
2. Evenly press mixture into a lined 20cm square pan slice tin, lined with baking paper. Cut baking paper larger than the tin so that you have an overhang, making it easier to remove the slice once cooled.
3. Cook in a preheated moderate oven (160°C fan-forced) for approximately 20-25 minutes, until golden and firm.
4. Cool in the tin. Serve cut into bars.



Instant Apple Slice

RECIPE BY ANITA WALKER

We love the simplicity of this recipe. Adding all your ingredients together at once makes it foolproof. Perfect for last minute entertaining and stable enough to easily transport to events and picnics.

Ingredients

2 raw apples, cut into approx. 2cm cubes
2 beaten eggs
1 cup sultanas
1½ cups self raising flour
125g Devondale Unsalted Butter, melted and cooled
1 cup brown sugar (you can substitute with white sugar)
2 tsp mixed spice

TO FINISH

1 tsp cinnamon combined with
1 tbsp golden caster sugar
Devondale All Rounder
Thickened Cream

Method

1. Mix all ingredients together thoroughly in a large bowl.
2. Place in a greased and lined 18x28cm slice tin.
3. Bake in a moderate oven 180°C (160°C fan-forced) for approximately 30-40 minutes.
4. When cooked, sprinkle with cinnamon and sugar mixed together.
5. Drizzle with Thickened Cream and sprinkle with extra cinnamon sugar

Tips Serve with a dollop of whipped Devondale Thickened Cream.

This also makes a great dessert served warm with custard, cream or ice-cream.

PREP TIME: 15 MINUTES
COOK TIME: 35-40 MINUTES
SERVES: 9



Vanilla Custard Slice

RECIPE BY MARGARET GLEDHILL

Ingredients

CUSTARD SLICE

2 sheets puff pastry

1 L Devondale Long Life
Full Cream Milk

60g Devondale
Unsalted Butter

1 egg (whisked together
with the vanilla essence)

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ cup cornflour

4 tbsp custard powder

2 tsp vanilla essence

150ml Devondale Long Life
Full Cream Milk (extra)

ICING

2 cups sifted icing sugar

40g softened Devondale
Unsalted Butter

1 tsp Vanilla essence

1-2 tbs hot water

PREP TIME: 20 MINS
COOK TIME: 40 MINS
PLUS COOLING
SERVES: 9

Method

CUSTARD SLICE

1. Preheat your oven to 180°C.
2. On a biscuit tray, place pastry between 2 sheets of greaseproof paper and place another biscuit tray on top to keep the pastry from rising. Bake the pastry sheets in a moderate oven for 15-20 minutes or until golden brown.
3. In a large saucepan, warm the milk, butter and sugar over a medium heat until the butter is melted.
4. Blend the cornflour and custard powder in extra milk until smooth and pour into the saucepan. Turn the heat to high and bring the custard to a boil, stirring continuously to ensure no lumps form.
5. When the custard is thick and smooth, remove the saucepan from the heat and stir in the egg and vanilla.
6. Line the base of a 23cm square cake tin and place one sheet of the pastry on the base. While the custard is still hot, pour over the base. Place the other sheet of pastry on top of the custard, pressing down firmly. Set aside to cool slightly. Refrigerate until the custard is firm.

ICING

1. Combine sifted icing sugar with softened butter, vanilla essence and 1-2 tbsp hot water in a bowl. Mix well until it forms a spreadable consistency.
2. Spread over slice and cut into squares.

Tip Cut baking paper larger than the tin so that you have an overhang making it easier to remove the slice once set. Ice the slice with a vanilla icing and cut into squares whilst still in the tin.



Butter **AT IT'S BEST!**

There is nothing quite like the pure taste, richness and texture that butter gives in baking. It is the quintessential ingredient in the kitchen. With such a broad range for every need: spreadable, unsalted, salted and cultured, every taste bud will be satisfied.

TIPS FOR BAKING WITH BUTTER

..... 1

Unsalted butter is best used in baking and cooking as it allows for more control of the salt level added to a recipe. It will have a shorter expiry as salt improves the keeping qualities.

..... 2

Never run out of butter by storing blocks of butter in the freezer. If needed in a hurry, coarsely grate to use in cakes or pastry.

..... 3

Store butter in its original foil packaging away from strong odour foods.

..... 4

Cultured butter has a lactic culture added to give a full flavoured, buttery and tangy taste. It is available in both salted and unsalted. Perfect on a warm slice of sourdough.



Lazy Ladies Loaf

There is nothing better than a slice of good bread and creamy Devondale butter. The holy grail of any good baker is to make the perfect loaf of bread, but for something so simple that we eat every day it's amazing that it's so difficult to get right. This kitchen hack will get you a perfect loaf every time without any of the fuss.

Ingredients

500gms unbleached
plain flour

2 tsp instant yeast

475mls lukewarm water

1 teaspoon salt

Extra flour for dusting and
shaping

Devondale Award Winning
Dairy Soft Butter Blend
(for spreading) and
raspberry jam to serve

PREP TIME: 10 MINS
PLUS CHILLING AND
STANDING TIME
COOK TIME: 50 MINS
MAKES: 1 LOAF

Method

1. Mix flour, yeast and salt together in a large bowl.
2. Pour in the water to make a sticky dough. Mix together with a spatula until well combined.
3. Cover bowl with plastic wrap and leave in the fridge overnight.
4. Next day take out of fridge and rest at room temp for about 1.5 to 2 hours depending on weather (it must be just at room temp before you bake).
5. Line a flat oven tray with baking paper and sprinkle generously with flour. Remove the dough from the bowl using a spatula, scrape out onto tray. It will be VERY sticky. Shape dough with floured hands into a ciabatta shape. Flip dough over so that the wrinkled floured side is on top.
6. Place the tray in a cold oven and set at 220°C. Bake 45 to 50 minutes or until it has a light golden colour and the bread sounds hollow when tapped.
7. Cool on wire racks and serve whilst still warm with lashings of Devondale Dairy Soft Butter and jam.



Banana Bread

RECIPE BY CAROL HAW

My husband and I bought our farm in 1984. It's a very special and beautiful place with our home being 108 years old. Our three grown up kids all love our farm and even though we never managed holidays, wouldn't change where they grew up. Our eldest son Tim, farms with us and our other children, Emily and Brett, also still help out with milking and the harvest.

Ingredients

½ cup Devondale
Light Sour Cream

2 tsp bicarbonate soda

250g softened Devondale
Unsalted Butter

3 cups brown sugar

4 eggs

1 ½ cups plain flour

1 ½ cups wholemeal plain flour

2 tsp vanilla essence

1 tsp salt

2 cups mashed banana ripe

¼ cup brown sugar (extra)

1 banana sliced (extra)

PREP TIME: 20 MINS
COOK TIME: 1 HOUR
SERVES: 8-10 (PER LOAF)
MAKES: 2 x LOAFS

Method

1. Pre heat your oven to 180°C (fan force). Lightly grease and line 2 loaf tins (11 x 21cm base measurement).
2. Mix the bicarbonate soda in to the sour cream until dissolved.
3. Place all ingredients (excluding the extra brown sugar and sliced banana) into a large bowl. Add the sour cream mixture and mix on low for 1-2 minutes until combined. Continue to mix on medium-high for a further 5 minutes or until batter is smooth and light golden brown in colour.
4. Sprinkle the base of the loaf tins with the extra brown sugar and lay a line of banana rounds down the middle of the tin. Pour equal amounts of batter into each tin.
5. Bake on middle shelf for 1 hour or until a skewer comes out clean when tested.

Tip Loaf will freeze well.



Pear and Chocolate Bread and Butter Pudding

Everyone loves bread and butter pudding. This cheat's version uses a fuss free custard and store bought fruit loaf for maximum taste without the long list of ingredients.

Ingredients

6 eggs
120g icing sugar, sifted
300ml Devondale All Rounder Thickened Cream
300 mL Devondale Long Life Full Cream Milk
½ tsp vanilla essence
½ tsp mixed spice
4 slices café-style fruit loaf
Devondale Dairy Soft Unsalted Butter Blend (for spreading on bread)
1 pear, peeled and cored, finely sliced
80g dark cooking chocolate, chopped
2 tsp raw sugar (added just before baking)
Icing sugar (to serve)
Devondale All Rounder Thickened Cream (extra)

PREP TIME: 15 MINS
COOK TIME: 1 HOUR
SERVES: 6

Method

1. Preheat oven to 160°C. Lightly grease a 20x15cm baking dish.
2. Place the eggs, icing sugar, cream, milk, vanilla and mixed spice in a large bowl and whisk together until well combined.
3. Butter the fruit loaf slices and cut into quarters. Arrange bread pieces into the baking dish butter side up and then pour over the custard mixture. Make sure not to put bread too close together so you get lovely pockets of custard once cooked.
4. Arrange the pear slices in between the bread and then scatter with the chocolate. Sprinkle with raw sugar.
5. Place the baking dish in a large roasting pan and pour enough boiling water into the pan to come halfway up the sides of the baking dish, creating a water bath.
6. Place pudding in the oven and bake for 60 minutes or until custard is just set. If the pudding begins to brown too quickly, cover with foil halfway through cooking.
7. Serve dusted with icing sugar. Drizzle with extra Devondale All Rounder Thickened Cream.



Cream **OF THE CROP!**

Whether it be drizzled or whipped, thickened cream is the perfect accompaniment to any dessert.

TIPS FOR COOKING WITH CREAM

1

If you don't have an electric mixer, whisk cream in a large, deep bowl. Always keep a close eye on the machine as there is a fine line between runny and overbeaten cream.

2

If you have whipped cream in the fridge and need it a little softer or have overbeaten cream slightly, just add a little extra liquid cream and fold through until desired consistency.

3

Make quick and easy filling or icings by adding flavourings such as melted chocolate, vanilla bean paste or lemon curd. For a decadent chocolate ganache, bring $\frac{1}{2}$ cup cream to the boil. Pour over 300g chocolate of choice and stir until melted and smooth. Stand, stirring occasionally until ganache is of a spreadable consistency before icing over a cake.

4

Leftover whipped cream? Simply fold through some cooled melted chocolate and now you have chocolate mousse!



Chocolate Chip Cookies

RECIPE BY ALISON ASLING

Chocolate chip cookies have always been a family favourite. They are perfect for a mid morning or afternoon snack, washed down with a glass of milk!

Ingredients

150g Devondale Unsalted Butter – roughly chopped

1 egg – lightly beaten

1 ¼ cups plain flour

⅓ cup brown sugar

⅛ tsp baking powder

¾ cup dark choc chips

PREP TIME: 15 MINS

COOK TIME: 12-15 MINS

MAKES: 20 COOKIES

Method

1. Preheat metal tray with baking sheet in oven for 10 minutes at 190°C.
2. Melt butter, allow to cool. Add egg and lightly whisk.
3. Combine flour, sugar, baking powder and choc chips in large bowl. Mix well. Stir in butter mixture and mix until dough is formed.
4. Remove preheated oven tray and work quickly placing tablespoon of dough on tray and press a little. Allow room for slight spreading.
5. Bake for 12-15 minutes before placing on cooling rack.

Tip Cookies are ready once golden brown.





Date and Coconut Cake

RECIPE BY ANGELA GASPERINI

This deliciously moist cake is quick and easy to make and the ideal accompaniment to a cup of tea or coffee.

Ingredients

1 ½ cups roughly chopped dates
125g Devondale Unsalted Butter
1 cup water
½ tsp bicarb soda
¾ cup brown sugar
2 eggs
1 cup plain flour
¾ cup self raising flour
½ cup desiccated coconut

PREP TIME: 15 MINS
PLUS COOLING TIME
COOK TIME: 45-50 MINS
SERVES: 10-12

Method

1. Preheat the oven to 180°C.
2. Place dates, butter, water, bicarbonate soda and sugar in a saucepan and bring to the boil, stirring, then simmer uncovered for 2 minutes, cover and cool to room temperature.
3. Add eggs, both flours and desiccated coconut, stirring into the mixture, then bake in a 22cm round, lined tin the oven for 45-50 minutes. Check to see if the top is browning too much around the 15-20 minute mark and cover with foil if necessary.
4. Test with a skewer and remove the cake remove the cake from the oven when the skewer comes out clean.
5. Cool for 5-10 minutes in the tin, then remove to a cooling rack.

Tip Check to see if the top is browning too much around the 15-20 minute mark and cover with foil if necessary.



Best Ever Chocolate Cake

RECIPE BY JENNY BONGERS

This chocolate cake recipe was given to me about 14 years ago! It is now a family favourite and always requested for birthdays and even family weddings. We love picking strawberries from the berry farm at Timboon to accompany this cake and my son loves to coat these in chocolate! It is a real family tradition to decorate this cake together for all occasions, I could send you so many photos of this recipe we have made. All the kids 21st cakes were a triple mix and have just made my friends 50th cake as well.

Ingredients

250 grams Devondale Unsalted Butter
180 g dark chocolate melts
1 $\frac{2}{3}$ cups (250g) caster sugar
4 eggs
1 cup (150g) plain flour
 $\frac{1}{4}$ cup (40g) cocoa, plus extra for dusting

PREP TIME: 20 MINS

COOK TIME: 1 $\frac{1}{2}$ HOURS

SERVES: 12

Method

1. Melt butter and choc melts in microwave in 30-second bursts, stirring each time until melted (approx. 2 minutes on high setting).
2. Add the sugar and eggs, then add sifted flour and cocoa. Mix well.
3. Cook in lined 8-inch (22cm) round tin for 1 hour (gas oven at 120°C or 160°C fan-forced for 1 hour 30 minutes).
4. Let cool in tin. Dust with cocoa and serve with whipped cream.

Tip Recipe can be made up to 3 days ahead.

Be your **BEST BAKER**

Even the most seasoned cook can still have huge kitchen mishaps when it comes to baking! Follow our Top 10 Tips to make your baking perfect every time!

#1

To refresh spices for baking, roast them over medium heat until you can smell the spices and remove from heat.

#2

Toast nuts to intensify their flavour and make them stand-out in baked goods.

#4

Always start a baked recipe with room temperature eggs and butter.

#3

Add 2 teaspoons of baking powder to 1 cup of flour if you don't have self-raising flour.



#5

Always use the correct pan size. If not your baking will cook much faster or slower than specified.

#6

Fill cake tins only $\frac{2}{3}$ of the way up, leaving enough room for the batter to expand and rise as it bakes.

#7

To melt chocolate place in a bowl over a pot of simmering water.

#8

When beating egg whites make sure utensils and bowls are sparkling clean.

#9

If a recipe calls for whole milk and you only have skim, add 2 tablespoons of melted butter.

#10

To keep lumps out of sugar keep it in an airtight container with an orange peel or marshmallows.



Perfect Pav

The seemingly simple Pavlova is a difficult dish to get right, this technique will have an amazing result every single time. It's the kitchen hack of the hot water and everything in the bowl at once makes this foolproof saving time and effort. Turn onto a tray and bake, cool and top with whipped Devondale cream and passion fruit.

Ingredients

PAVLOVA

4 egg whites
1 ¼ cups caster sugar
1 tablespoon corn flour
1 teaspoon vinegar
½ teaspoon vanilla
1 tablespoon hot water

TOPPING

300ml Devondale
All Rounder Thickened
Cream, whipped

Blueberries, mango
slices and passionfruit
to decorate

PREP TIME: 15 MINS

COOK TIME: 1 ½ HOURS

SERVES: 10-12

Method

PAVLOVA

1. Preheat oven to 140°C or 120°C fan-forced.
2. Put all ingredients into a stand mixer, adding hot water last.
3. Whisk for ten minutes on high speed (Mixture should look shiny and hold stiff peaks).
4. Line a large flat baking tray with baking paper and spoon meringue into centre of tray. Shape like nest using the back of your spoon (20cm round).
5. Bake 1 ½ hours on the middle shelf and allow to cool in oven. It should be crunchy on the outside and like marshmallow on the inside.

TOPPING

1. Top the pavlova with lightly whipped Devondale 'All Rounder' Thickened Cream.
2. Add fresh fruits of the season.

Tip You can use tinned mango and passionfruit pulp if fruits are not in season. Double ingredients for a larger Pav.



Lemon Tart

This fast tart is crisp and creamy. Best of all, it's made using a single bowl so less washing up and more time for enjoying.

Ingredients

LEMON CURD

4 eggs

½ cup caster sugar

½ cup Devondale All Rounder
Thickened Cream

2 tsp finely grated lemon rind

½ cup lemon juice

1 tsp vanilla essence

Home made short crust pastry
(see recipe) or 1 x 23 frozen short-
crust pastry shell (blind-baked)

Icing sugar, blueberries and
whipped cream to serve

SHORT CRUST PASTRY

1 cup plain flour

¼ cup icing sugar

90g Devondale Unsalted Butter,
chopped

1 egg yolk

PREP TIME: 20 MINS

COOK TIME: 1 ½ HOURS

SERVES: 12

Method

LEMON CURD

1. Preheat oven to 160°C (140°C fan-forced).
2. Place the eggs, caster sugar, cream, lemon rind, juice and vanilla in a bowl and whisk together until well combined.
3. Pour mixture into prepared pastry case and bake in oven for 30-35 minutes or until filling is just set.
4. Cool in tin and then refrigerate.
5. Serve with whipped Devondale All Rounder Cream.

SHORT CRUST PASTRY

6. Blend or process flour, icing sugar and butter until combined. Add yolk and process until dough just comes together.
7. Knead dough on a lightly floured surface until smooth. Wrap in plastic wrap. Chill for 30 minutes.
8. Roll out pastry between 2 sheets of baking paper until large enough to line prepared tin. Ease pastry into tin and press into sides. Trim edge and chill for 15 minutes.
9. Cover pastry with baking paper and fill with baking beans or rice. Bake for 15 minutes. Remove paper and beans and bake further 10 minutes until browned lightly.

Tip If making your own pastry, prep time will be approx. 30 min (plus chilling time) and the cook time will increase with 1 hour. Be sure to pre-bake your pastry before adding the mix.



Cream Puffs

RECIPE BY KAREN ARGENTO

*This classic dessert is easier to make than you think.
The ultimate combination of pasty, cream and
chocolate makes it a definite crowd pleaser.*

Ingredients

55 grams Devondale
Unsalted Butter

1 cup water

Pinch of salt

1 cup flour

3 beaten eggs

250ml Devondale All
Rounder Thickened Cream

50g dark chocolate, melted

Icing sugar

PREP TIME: 20 MINS
COOK TIME: 25-30 MINS
SERVES: 30 MINI PUFFS

Method

1. Preheat oven to 200°C or 180°C for fan-forced.
2. Bring to the boil butter, water and salt in a medium saucepan.
3. Add the flour, then cook over a gentle heat, while mixing delicately, until mixture forms one lump. Remove from heat and cool (approx. 5 minutes).
4. Add the well-beaten eggs a little at a time until combined and mixture is glossy.
5. Pipe tablespoons of mixture onto a lined baking tray and bake in a hot oven for 10 minutes.
6. Reduce heat to moderate and cook for a further 20 minutes. Remember not to open the oven during cooking!
7. Whip cream until thickened. Sandwich puffs with cream. Drizzle with melted chocolate or dust with icing sugar.





ULTIMATE *Whipped Cream*

For perfect whipped cream every time, it must be very cold. If you've just brought it home from an extended trip to the store, refrigerate the cream for a while beforehand. Cream that isn't cold enough may not whip at all, or it may curdle. Use a bowl just wide enough for the beater. Chill the bowl and the beaters before adding the cream. Whip only 1 cup (300ml) at a time.

To help whipped cream stay fluffy in the refrigerator or on a cake, add one sifted tablespoon of Devondale Skim Milk Powder for each cup of cream. If you add sugar for sweetness, do so after whipping the cream - never before.

Ingredients

300ml Devondale All Rounder
Thickened Cream

1 tablespoon Devondale Skim Milk Powder

1 tablespoon icing sugar

Method

1. Chill beaters, bowl and cream.
2. Whip 300ml Devondale All Rounder Cream until almost at the consistency you desire.
3. For stiff whipped cream add 1 tablespoon Devondale skim milk powder.
4. For sweetness add 1 tablespoon icing sugar.
5. Whip until just combined.

CONVERSION CHARTS

DRY WEIGHTS

METRIC	IMPERIAL
10 g	¼ oz
15 g	½ oz
30 g	1 oz
60 g	2 oz
90 g	3 oz
125 g	4 oz (1/4lb)
155 g	5 oz
185 g	6 oz
220 g	7 oz
250 g	8 oz (1/2lb)
280 g	9 oz
315 g	10 oz
345 g	11 oz
375 g	12 oz (3/4lb)
410 g	13 oz
440 g	14 oz
470 g	15 oz
500 g (½ kg)	16 oz (1lb)

LIQUID MEASURES

METRIC	CUP	IMPERIAL
30 ml		1 fl oz
60 ml	¼ cup	2 fl oz
80 ml	⅓ cup	2 ¾ fl oz
100 ml		3 ½ fl oz
125 ml	½ cup	4 fl oz
150 ml		5 fl oz
180 ml	¾ cup	6 fl oz
200 ml		7 fl oz
250 ml	1 cup	8 ¾ fl oz
310 ml	1 ¼ cups	10 ½ fl oz
375 ml	1 ½ cups	13 fl oz
430 ml	1 ¾ cups	15 fl oz
475 ml		16 fl oz
500 ml	2 cups	17 fl oz
625 ml	2 ½ cups	21 ½ fl oz
750 ml	3 cups	26 fl oz
1 L	4 cups	35 fl oz

OVEN TEMPERATURES

CELSIUS (ELECTRIC)	CELSIUS (FAN FORCED)	FAHRENHEIT	GAS	
120°C	100°C	250°F	½	Very slow
150°C	130°C	300°F	1-2	Slow
160°C	140°C	325°F	3	Moderately slow
180°C	160°C	350°F	4-5	Moderate
190°C	170°C	375°F	6	Moderately hot
200°C	180°C	400°F	7-8	Hot
240°C	220°C	475°F	9	Very hot

LENGTH

MILLIMETRES		INCHES (APPROX.)	
3	mm	1/8	inch
6	mm	1/4	inch
8	mm	5/16	inch
10	mm	3/8	inch
13	mm	1/2	inch
15	mm	5/8	inch
19	mm	3/4	inch
22	mm	7/8	inch
30	mm	1	inch
50	mm	2	inches
100	mm	4	inches
250	mm	10	inches
500	mm	19 1/2	inches

SPOON SIZES (AUSTRALIAN)

SPOON		METRIC
1/4	teaspoon	1.25 ml
1/2	teaspoon	2.5 ml
1	teaspoon	5 ml
2	teaspoons	10 ml
1	tablespoon	20 ml

CUP SIZES (AUSTRALIAN)

CUP		METRIC
1/4	cup	60 ml
1/3	cup	80 ml
1/2	cup	125 ml
1	cup	250 ml

COMMON BAKING INGREDIENTS BY WEIGHT

INGREDIENT (CUP)	METRIC	IMPERIAL
Plain flour	150 g	5 1/2 oz
Self-raising flour	150 g	5 1/2 oz
Caster sugar	220 g	7 3/4 oz
Brown sugar firmly packed	220 g	7 3/4 oz
White sugar	220 g	7 3/4 oz
Icing sugar	160 g	5 1/2 oz
Butter	240 g	8 1/2 oz
Choc chips	190 g	6 oz
Desiccated coconut	90 g	3 1/4 oz
Almond or hazelnut	125 g	4 1/2 oz
Chopped almonds	150 g	5 1/4 oz
Chopped walnuts	120 g	4 1/4 oz
Sultanas	160 g	5 1/2 oz

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COOKING MODE

Voice activated hands free cooking mode on iPad and iPhone.



COOKING TIMER

Set timer to keep track of each recipe step.



CONVERSION CHARTS

Quick measurement conversion reference on each recipe.



NOTES

Save and go back to recipe notes on each recipe.

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