



THE HERITAGE BAKE BOOK

BROUGHT TO YOU BY STORK BAKING MARGARINE



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Regardless of your skill level as a home baker, we have a selection of sweet and savoury recipes that are sure to be crowd pleasers at home. Whether it's baking to satisfy a quick craving or spending some quality time with the family, our selection of baked goods will suit any and every occasion. Take a look at our Stork Bake Heritage recipes and put your baking skills to the test.



TAP TO CHECK OUT OUR SOCIAL MEDIA FOR MORE BAKESPIRATION

HERTZOGGIE CAKE



TOTALLY
DOABLE
RECIPE



Serves:
8-10



Temperature:
170°C



Prep time:
30 minutes



Baking time:
45 minutes

INGREDIENTS:

- 120g (½ cup) Stork Bake, softened
- 400g (1 ½ cups) castor sugar
- 360g (3 ½ cups) cake flour
- 22ml (1 ½ tbsp) baking powder
- 40g desiccated coconut
- Pinch of salt
- 3 large eggs, at room temperature
- 260ml coconut milk, at room temperature
- 100ml milk, at room temperature

TOPPING

- 170g (½ cup) smooth apricot jam, plus extra for spreading
- 4 large egg whites, at room temperature
- 230g (1 cup) castor sugar
- 155g (2 cups) desiccated coconut
- icing sugar, for dusting
- 500ml (2 cups) cold cream, whipped

OUR HERTZOGGIE CAKE RECIPE IS OUMA'S FAVOURITE
DECADENT CAKE, CRAMMED FULL OF **FLAVOUR**. GET BAKING
AND SATISFY THAT SWEET TOOTH.

METHOD:

- Preheat the oven to 170°C (150°C fan-forced) and line 3 x 20cm springform cake tins with baking paper.
- Place the Stork Bake, castor sugar, flour, baking powder, coconut and salt in the bowl of an electric mixer fitted with a paddle attachment and mix together on low speed until a sandy texture forms.
- Whisk the eggs, coconut milk and milk together in a jug then slowly add to the dry ingredients while the mixer is running, to form a batter. Don't overmix.
- Divide the cake batter evenly between the prepared tins.
- Bake the cakes for 20 minutes.
- In the meantime, prepare the coconut meringue topping.
- Whisk the egg whites until soft peak stage then beat in the castor sugar until thick and glossy. Fold in the coconut.
- Remove one of the cakes from the oven and working quickly, drizzle over ⅓ of the apricot jam and spread the coconut meringue mixture over the top.
- Return the cake to the oven and bake for a further 15-20 minutes or until a skewer inserted comes out clean. Allow to cool a little in the tin before turning out onto a cake rack.
- Trim the cooled cake layers (without the meringue on) by levelling the tops then place one cake layer on a serving plate.
- Sandwich the cake layers with apricot jam and whipped cream finishing with the coconut-topped layer. Dust with icing sugar, to serve.



PEPPERMINT CRISP CUPCAKES



TOTALLY DOABLE RECIPE



Serves:
12



Temperature:
180°C



Prep time:
1 hour



Baking time:
15 minutes

INGREDIENTS:

- 150g Stork Bake softened
- 150g light muscovado sugar
- 3 large eggs, whisked
- 150g self-raising flour
- 1 tsp vanilla essence or extract
- Pinch of salt

PEPPERMINT CRISP ICING:

- 80g Stork Bake, softened
- 250g (2 cups) icing sugar, sifted
- 1 x 360g tinned caramel, whisked
- 1 x 150g bar peppermint crisp, crushed
- mini coconut biscuits, to garnish

SOMETIMES, THE SMALLEST MORSELS ARE THE MOST DELECTABLE. WHAT BETTER WAY TO TREAT THE FAMILY THAN SOME PEPPERMINT CRISP CUPCAKES? THIS ONE IS A WINNER!

METHOD:

- Preheat the oven to 180°C (160°C fan-forced). Line a 12-hole muffin tin with cupcake cases.
- Cream the Stork Bake and sugar in the bowl of an electric mixer fitted with the paddle attachment for at least 8 minutes or until very light and fluffy.
- Add the eggs one at a time, beating well between each addition. Sift in the flour, baking powder and add the vanilla and salt.
- Mix until just combined. Drop a heaped spoonful of batter into each cupcake case (they should be half full) and bake in the preheated oven for 15-20 minutes or until springy to the touch.
- Allow to cool completely.
- To make the frosting, cream the Stork Bake and 2 tablespoons of caramel together until light and fluffy.
- Add the sifted icing sugar and whip until light. Add half the peppermint crisp (keeping the rest for garnish).
- Place the icing in a piping bag fitted with a star nozzle.
- Pipe a teaspoonful of caramel into the centre of each cupcake.
- Pipe the icing around and on top of the caramel then sprinkle over the remaining crushed peppermint crisp.
- Garnish the cupcakes with the mini biscuits.



TO WATCH OUR MASTERCLASS ON HOW TO CREAM STORK BAKE AND SUGAR.



CARROT CAKE BUNNY CHOW



TOTALLY
DOABLE
RECIPE



Serves:
12



Temperature:
180°C



Prep time:
1 hour



Baking time:
35 minutes

INGREDIENTS:

- 210g Stork Bake softened
- 270g (1 cup) demerara sugar
- 3 large eggs, at room temperature
- 180ml cooked and mashed butternut
- 5ml (1 tsp) vanilla extract or essence
- 200g (1 ¾ cups) self-raising flour, sifted
- 2,5ml (½ tsp) bicarbonate of soda
- 15ml (1 tbsp) ground cinnamon
- 2,5ml (½ tsp) ground nutmeg
- 120g finely grated carrots, squeezed well
- ½ cup sultanas (optional)
- 75g flaked almonds

CREAM CHEESE ICE CREAM:

- 225g full fat cream cheese, at room temperature
- 1 x 400g tin sweetened condensed milk
- 375ml (1 ½ cups) cream, whipped to stiff peaks
- store-bought peanut brittle, to serve

TREAT DAD TO A SOUTH AFRICAN BUNNY CHOW WITH A TWIST. NOTHING SAYS HAPPY FATHER'S DAY LIKE A **HOME-BAKED** TREAT MADE WITH LOVE.

METHOD:

- To make the ice cream, beat the cream cheese until smooth, then add in the condensed milk and mix until creamy.
- Fold in the whipped cream gently and lightly to retain the air.
- Pour the mixture into a freezer-proof container (a metal loaf tin works well) and freeze until firm (about 4 hours).
- Preheat the oven to 180°C (160°C fan-forced).
- Generously grease and line 4 x 400g tin cans with baking paper.
- Cream the Stork Bake and sugar until very light and fluffy - about 8 minutes.
- Add the eggs one at a time, beating well in between each addition.
- Beat in the butternut and vanilla.
- Combine the flour, bicarbonate of soda and spices and stir into the cake batter.
- Stir in the carrots, sultanas and flaked almonds then divide between the 4 tins and bake for about 40 minutes or until a skewer inserted into the middle of the cakes, comes out clean. Allow the cakes to cool completely, upside down, then remove from the tin.
- To serve, use a sharp knife to cut out a piece of the centre of the carrot cakes and serve with scoops of ice cream and garnish with crushed peanut brittle.

BANANA BREAD



EASY
PEASY
RECIPE



Makes:
1 Loaf



Temperature:
180°C



Prep time:
10 minutes



Baking time:
1 hour

INGREDIENTS:

- 120g Stork Bake
- 150g sugar
- 2 eggs, beaten
- 250ml banana pulp (4 ripe bananas mashed)
- 15ml lemon juice
- 240g cake flour
- 2ml salt
- 5ml bicarbonate of soda
- 30ml milk

NEED A RECIPE FOR A **DELECTABLE** BANANA TREAT?
NOTHING BEATS **FRESHLY BAKED** BANANA BREAD STRAIGHT OUT
THE OVEN.

METHOD:

- Cream the Stork Bake and sugar and beat in the eggs, one at a time.
- Add the banana pulp and lemon juice.
- Sift the dry ingredients together.
- Alternately add the dry mix and the milk into the creamed mixture, stirring continuously.
- Turn the batter into a lined and greased loaf tin and bake in a moderate oven at 180°C for 1 hour or until cooked through.
- Serve with Stork Country Spread margarine.

**TAP
HERE**

TO WATCH OUR MASTERCLASS
ON HOW TO GREASE A BAKING
TIN WITH **STORK BAKE**.

MADE WITH
PANTRY STAPLES

MIELIE BREAD



TOTALLY
DOABLE
RECIPE



Makes:
1 Loaf



Temperature:
170°C



Prep time:
10 minutes



Baking time:
45 minutes

INGREDIENTS:

- 410g creamed sweet corn
- 2 eggs, beaten
- 5ml salt
- 60g Stork Bake, melted (measured into 2 bowls of 30g each)
- 60ml warm milk
- 350g self-raising flour
- 2ml paprika

A SOUTH AFRICAN CLASSIC

NOT ALL BAKING IS SWEET. WE'VE GOT A **SAVOURY SNACK** FOR YOU THAT IS SURE TO BE A HIT WITH THE FAMILY. TRY THIS MIELIE BREAD RECIPE FOR A TASTE OF HOME.

METHOD:

- Place sweet corn, eggs, salt, milk and 30g Stork Bake into a bowl and stir.
- Mix in flour and paprika to form a dough.
- Brush a bread tin with melted Stork Bake, dust with flour and pour in the dough.
- Bake at 170°C for about 45 minutes or until well risen and lightly browned.
- Brush with the rest of the melted Stork Bake to keep the top soft.

SCONES



SO SIMPLE!



EASY PEASY RECIPE



Serves:
16



Temperature:
220°C



Prep time:
10 minutes



Baking time:
15 minutes

INGREDIENTS:

- 400g flour
- 20g baking powder
- Pinch of salt
- 100g Stork Bake margarine
- 40g castor sugar
- 180ml water
- milk

A **SCRUMPTIOUS** AND QUICK CLASSIC SCONES RECIPE FOR A **DELICIOUS** TEA TIME BAKED TREAT TODAY.

METHOD:

- Sieve the flour, baking powder and salt.
- Rub in the Stork Bake margarine to make fine breadcrumbs.
- Make a well in the centre. Add the sugar and water.
- Stir with a knife until well incorporated.
- Knead lightly on a floured surface and press down to about 1cm thick.
- Cut out scones with a scone cutter.
- Place on a greased baking tray and milk wash. Bake at 220°C for 15 - 20 minutes.



TO WATCH OUR MASTERCLASS ON HOW TO RUB **STORK BAKE** INTO FLOUR.



CREMORA TART



EASY
PEASY
RECIPE



Serves:
16



Temperature:
No Bake



Prep time:
50 minutes



Baking time:
0 minutes

INGREDIENTS:

- 1 packet Tennis Biscuits
- 100g Stork Bake, melted
- 1 tin condensed milk
- ½ cup fresh lemon juice
- 2 cups Cremora powder
- 1 cup of water
- whipped cream, for serving

OUR CREMORA TART IS THE PERFECT NO-BAKE DESSERT. TRY THIS RECIPE FOR A DELICIOUS ANYTIME TREAT.

METHOD:

- Crush biscuits and mix with melted Stork Bake.
- Line a greased pie dish with the mixture and place in the fridge.
- Mix condensed milk and lemon juice.
- In a separate bowl, whisk the Cremora with the water until thickish.
- Combine the condensed milk mixture with the Cremora and pour into the pie dish.
- Chill for 1 hour.
- Decorate and serve with whipped cream.

A PERFECT
WEEK NIGHT TREAT

NAARTJIE AND CINNAMON COOKIES



EASY
PEASY
RECIPE



Serves:
8-10



Temperature:
180°C



Prep time:
1 hour



Baking time:
12 minutes

INGREDIENTS:

- 250g Stork Bake, at room temperature
- 75g (½ cup) castor sugar
- Zest of 4 naartjies
- 25g (40ml) corn flour
- 245g (2 ½ cups) cake flour
- 20ml (4 tsp) ground cinnamon
- ½ tsp almond essence (optional)
- Demerara sugar, for sprinkling

ICING:

- 1 large egg white
- 300g (2 cups) icing sugar, sifted, plus extra for dusting
- 15ml (1 tbsp) water
- squeeze of lemon juice
- Gold balls, to decorate

TIP: The cookie dough freezes very well so make an extra batch. Store it in the freezer, wrapped in cling wrap or in a ziplock bag.

OUR NAARTJIE AND CINNAMON COOKIES RECIPE MAKES THE MOST **SCRUMPTIOUS** BITE SIZE COOKIES FOR YOU TO ENJOY. THEY ARE PERFECT AS A CHRISTMAS COOKIE TO WOW YOUR GUESTS.

METHOD:

- Preheat the oven to 180°C (160°C fan-forced).
- Line two large flat baking trays with baking paper.
- Cream the Stork Bake, sugar and naartjie zest together until light and fluffy - about 8-10 minutes. Add the dry ingredients and almond essence to form a soft dough (add a little water, if necessary, to bring it together).
- Roll out the dough to ½ cm thick on a lightly floured surface.
- Use star cutters to cut out four 2cm stars, six 4cm stars, six 6cm stars, six 8cm stars, six 10cm stars and six 12cm stars from the dough, re-rolling the dough if necessary.
- Place the cookie stars on the prepared trays and sprinkle with the Demerara sugar.
- Bake for 10-12 minutes or until light golden and crisp. Set aside on the trays to cool completely.
- To make the royal icing, whisk the egg white gently then add the icing sugar until a stiff paste forms.
- Add the lemon juice and stir. Add a few tsp of water while whisking until you reach a consistency that is stiff but still oozes enough to create a drip.
- Place in a piping bag fitted with a small plain nozzle.
- Decorate the points of the stars with icing to form drips. Set aside for 3-4 hours or until set.
- To assemble the tree, dot a bit of royal icing in the centre of one of your 12cm stars and place another on top, rotating stars slightly as you assemble.
- Continue glueing the remaining stars, in decreasing size, finishing with a 2cm star glued with icing upright at the top of the tree.
- Pipe extra icing on the stars to create a snowy look and decorate with gold balls.
- Dust with icing sugar and serve on the same day.

CRUNCHIES



EASY
PEASY
RECIPE



Serves:
18-24



Temperature:
150°C



Prep time:
10 minutes



Baking time:
20 minutes

INGREDIENTS:

- 310ml flour
- 310ml breakfast oats
- 310ml coconut
- 185ml sugar
- 20ml syrup
- 125ml Stork Bake
- 1 tsp bicarbonate of soda
- 3.5tsp boiling water
- 4 blocks chocolate, melted

THESE **DELICIOUS** CRUNCHIES ARE SUPER SIMPLE TO MAKE USING PANTRY STAPLES. THEY ARE PERFECT FOR WHEN YOU NEED TO WHIP UP A TREAT IN A HURRY.

METHOD:

- Combine dry ingredients.
- Melt the syrup and Stork Bake together, mix the bicarbonate with the water and add to the Stork Bake mixture.
- Mix together with the dry ingredients.
- Press the mixture into an oven tray and bake for 20 minutes at 150°C.
- Gently press down the sides if they seem to rise too much.
- When light brown, remove from the oven and cut into squares. Switch off the oven.
- Return crunchies to the oven, for about 10 minutes to dry out.
- Allow to cool before removing from tin.
- Drizzle with melted chocolate to decorate.

A PERFECT LUNCH
BOX TREAT

SPEKBOOM CITRUS CAKE



EASY
PEASY
RECIPE



Serves:
8 -10



Temperature:
180°C



Prep time:
40 minutes



Baking time:
1 hour 5 minutes

INGREDIENTS:

- 250g Stork bake, softened
- 10ml (2 tsp) vanilla extract
- 2 lemons, zested
- 450g (2 cups) castor sugar
- 6 large eggs, at room temperature
- 360g (3 cups) cake flour
- 5ml (1 tsp) baking powder
- 2,5ml (½ tsp) bicarbonate of soda
- 250ml (1 cup) milk

CITRUS SPEKBOOM CURD:

- 60ml (¼ cup) spekboom, blended until smooth
- 60ml (¼ cup) lemon juice
- 3 large eggs
- 2 large egg yolks
- 225g (1 cup) castor sugar
- 1 lemon, zested
- 1 tsp corn flour
- 150g STORK bake, cold and cubed

ICING:

- 250g Stork bake, softened
- 250g (2 cups) icing sugar, sifted
- 5ml (1 tsp) vanilla extract
- 1 lemon, juiced
- drop of milk, if necessary
- Spekboom branches and succulents, to decorate

NO NEED TO WAIT FOR A BAKING OCCASION, TREAT YOUR FAMILY TO THIS DELICIOUS SPEKBOOM CITRUS CAKE. ENJOY!

METHOD:

- Preheat oven to 180°C (150°C fan-forced). Grease and line 3 x 17cm cake tins.
- Place the Stork Bake, vanilla, sugar, eggs, flour, baking powder, bicarbonate of soda and milk in the bowl of an electric mixer (fitted with the paddle attachment).
- Beat on low speed until combined. Increase the speed to high and beat the mixture until it is just smooth.
- Spoon mixture into the baking tins and bake for 1 hour 5 minutes or until a cake tester inserted in centre comes out clean.
- Allow to cool in cake tin on a wire rack for 5 minutes. Turn out onto the wire rack and cool completely.
- To make the Spekboom curd, place the spekboom, lemon juice, eggs, egg yolks, sugar, lemon zest and cornflour in a medium-sized pot and whisk to combine.
- Place over medium heat and cook, stirring until the sugar has dissolved and the mixture is thick.
- Add the Stork Bake, a few pieces at a time, whisking continuously until melted.
- Continue to cook, stirring continuously, for 4–6 minutes or until the mixture is thickened and coats the back of a spoon.
- Decant into a medium bowl, cover with plastic wrap and refrigerate for 1 hour or until completely cool.
- Pour into a piping bag fitted with a small plain nozzle.
- For the icing, whip the Stork Bake in a stand mixer with a whisk attachment until very white and fluffy.
- Add the icing sugar, vanilla and lemon juice and whip for 5 minutes until almost white and the icing sugar is completely dissolved (add a drop or two of milk if necessary).
- To assemble, pipe rings of frosting around the edges to form circles then pipe rings of the Spekboom curd in between the frosting circles.
- Place another cake layer on top and repeat the process.
- Cover the outside of the cake with a thin layer of frosting and refrigerate until set.
- Cover the cake with another layer of frosting.
- Decorate with Spekboom and succulents as desired.

ROLY POLY PUDDING



TOTALLY
DOABLE
RECIPE



Serves:
10-12



Temperature:
180°C



Prep time:
30 minutes



Baking time:
45 minutes

INGREDIENTS:

- 25g Stork Bake margarine
- 2 cups flour
- 2 tsp baking powder
- 2 eggs, beaten
- ¼ cup milk
- apricot jam
- 1 cup of sugar

WANT SOME **SWEET** AND STICKY ROLY POLY PUDDING TODAY?
OUR DELICIOUS RECIPE AND YOUR BAKING SKILLS WILL CREATE
THE PERFECT TEA TIME **TREAT!**

METHOD:

- Rub 125g Stork Bake into sifted flour and baking powder.
- Mix to a firm dough with the eggs, add the milk if necessary.
- Roll out onto a floured board till about 15mm thick (keep shape rectangular).
- Spread generously with apricot jam, or any jam of choice.
- Roll up into a swiss roll shape and place in a greased rectangular baking dish with the overlapped side on the bottom.
- Mix 1 cup sugar with 1½ cups boiling water and 2 tablespoons of Stork Bake margarine and pour it over the roly poly.
- Bake at 180°C for 45 - 60 minutes until golden.

**TAP
HERE**

TO WATCH OUR MASTERCLASS
ON HOW TO RUB **STORK BAKE**
INTO FLOUR.

S'MORES FUDGE BARS



TOTALLY
DOABLE
RECIPE



Serves:
24



Temperature:
No Bake



Prep time:
30 minutes



Baking time:
0 minutes

INGREDIENTS:

BASE:

- 400g shortbread biscuits, crushed
- 60g Stork Bake, melted

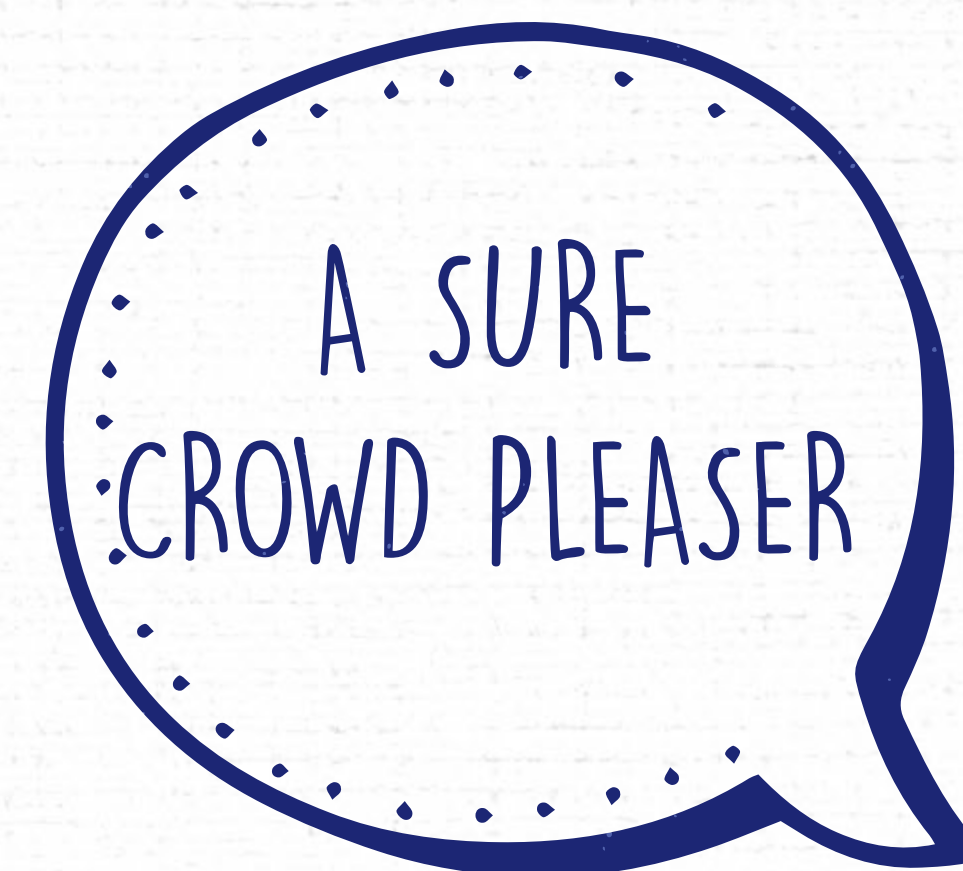
FILLING:

- 200g Stork Bake, chopped
- 600g good-quality dark chocolate, chopped
- 1 tin (397g) sweetened condensed milk
- 2 tbsp hot water
- 2 cups mini white marshmallows (or large marshmallows chopped)

TRY OUR S'MORES FUDGE BAR RECIPE. RICH CHOCOLATE FUDGE COVERED IN **STICKY** TOASTED MARSHMALLOWS, YOU CAN'T GO WRONG WITH THIS TREAT.

METHOD:

- Mix the crushed biscuits and melted Stork Bake together until well combined.
- Press into the base of a 30 x 20cm rectangular tin, which has been lined with baking paper.
- Refrigerate until set. In the meantime, combine the Stork Bake, chocolate and condensed milk in a saucepan over low heat and melt gently until smooth.
- If the chocolate mix is a little stiff, add the hot water drop by drop until glossy.
- Pour over the biscuit base and sprinkle over the marshmallows.
- Return to the fridge to set.
- Once completely set, toast the marshmallows with a blowtorch until golden then cut into bars.



CAKE POPS



TOTALLY
DOABLE
RECIPE



Serves:



Temperature:
No Bake



Prep time:
20 minutes



Baking time:
0 Minutes

INGREDIENTS:

- 1 Stork Beat 'n Bake Vanilla Cake. **TAP HERE** for the recipe

ICING:

- 250g (1 cup) Stork Bake Margarine
- 500g (2 cups) icing sugar, sifted
- Food colouring

TOPPING:

- chocolate to decorate
- sprinkles

EXTRAS:

- 1 block of styrofoam (as a stand)
- wooden skewers

NEED A RECIPE FOR A **DECADENT** CAKE TREAT?
OUR SOFT CAKE POPS RECIPE SERVES UP A **SUGARY** BAKED
DELIGHT ON A STICK.

METHOD:

ICING:

- Beat the Stork Bake Margarine until soft and as white as possible.
- Gradually beat in half the icing sugar and then beat in the remaining icing sugar.
- Once your icing is made, divide into bowls according to the amount of colours you need to decorate your cake.
- Add a little food colouring at a time and mix well with a spoon.

CAKE POPS:

- Allow the cake to cool down completely. Crumble cake.
- Mix 6 cups of cake crumble with 1 cup of cream icing.
- Form into balls.
- Place balls in the refrigerator to set and cool.

TOPPING:

- Melt chocolate.
- Place each ball onto a wooden skewer and dip into the chocolate to cover and decorate with sprinkles.
- Place decorated cake pops on the Styrofoam block to set.

GET THE KIDS
TO HELP OUT

KOEKSISTER ICE CREAM CONES



TOTALLY
DOABLE
RECIPE



Serves:
16



Temperature:
No Bake



Prep time:
45 minutes



Baking time:
0 Minutes

INGREDIENTS:

KOEKSISTER:

- 625g cake flour
- 1 tsp salt
- 80ml (1/3 cup) baking powder
- 160ml milk
- 180ml water
- 2 large eggs
- 30g Stork Bake, softened
- Oil, for deep-frying

SYRUP:

- 6 cups sugar
- 3 cups water
- 80ml (1/3 cup) lemon juice
- 2 tsp cream of tartar
- vanilla ice cream, to serve

CRAVING A **SWEET** SOMETHING? INDULGE IN A MZANSI FAVOURITE, KOEKSISTER ICE CREAM CONES. YOU CAN'T GO WRONG WITH THIS TREAT.

METHOD:

- Sift the flour, salt and baking powder into a large bowl.
- Whisk the milk, water, and eggs together and add to the dry ingredients.
- Mix to form a soft dough then knead thoroughly for 10 minutes, adding a little Stork Bake every now and then. Cover the dough with cling wrap and place in the fridge overnight.

SYRUP:

- Make the syrup by combining the sugar, water, juice and cream of tartar in a large pot and stir over low heat until the sugar is dissolved.
- Boil the syrup for 10 minutes then allow to cool to room temperature.

KOEKSISTER:

- Break off a fist-sized chunk of the dough and roll out into a long sausage on a lightly oil-greased surface, then using a rolling pin, roll out to about 10cm wide.
- Cut into 1cm strips. Take each strip then roll around a metal cream cone mould.
- Start at the bottom and roll it tightly around finishing at the top and pinch the ends closed.
- Heat the oil to 180°C then deep-fry the koeksisters, a few at a time, turning often to brown on all sides, until golden and cooked through.
- Drain from the oil, remove the cone and immediately plunge into the room-temperature syrup, making sure to keep the koeksisters submerged so they soak up the syrup.
- Drain the koeksisters from the syrup and allow to cool.
- Serve with a scoop of ice cream.

MILK TART FRENCH TOAST BREAKFAST BAKE



EASY
PEASY
RECIPE



Serves:
8 - 10



Temperature:
180°C



Prep time:
30 minutes



Baking time:
1 hour

INGREDIENTS:

- Stork Bake, for greasing
- 1 loaf crusty sourdough, potbrood, challah or baguette (preferably stale)
- 8 large eggs
- 500ml (2 cups) milk
- 125ml (½ cup) cream
- 200g (1 cup) brown sugar
- 15ml (1 tbsp) ground cinnamon
- 30ml (2 tbsp) vanilla essence or extract

SHORTCRUST CRUMBLE:

- 65g (½ cup) cake flour
- 100g (½ cup) brown sugar
- 5ml (1 tsp) ground cinnamon
- pinch of salt
- 110g Stork Bake, cubed and chilled
- icing sugar, for dusting
- berries, to garnish

TRY THIS DELICIOUS MILK TART FRENCH TOAST BREAKFAST BAKE TO MAKE YOUR MORNING A SWEET ONE. ENJOY!

METHOD:

- Grease a large baking or serving dish (or you could use small individual servings) with a little Stork Bake.
- Slice the bread into 1cm thick slices and arrange in the dish.
- Whisk the eggs, milk, cream, sugar and vanilla together and pour over the bread.
- Cover and allow to stand for at least 1 hour or refrigerate overnight.
- To make the topping, mix the dry ingredients together and rub in the Stork Bake using your fingertips to form a rough crumbly texture.
- Refrigerate overnight if you're baking the French toast the next morning.
- When you're ready to bake, preheat the oven to 180°C (160°C fan-forced).
- Sprinkle the crumble over the top of the French toast and bake for 55 minutes or until golden and crisp.
- Serve warm dusted with icing sugar and fresh fruit on the side if desired.

CHOCOLATE GANACHE TART



EASY
PEASY
RECIPE



Serves:
8



Temperature:
200°C



Prep time:
30 minutes



Baking time:
30 minutes

INGREDIENTS:

FOR THE TART CRUST:

- ½ cup Stork Bake
- ½ cup icing sugar
- 1 ¼ cups flour
- ½ tsp baking powder
- 1 egg (beaten)
- pinch of salt

FOR THE CHOCOLATE GANACHE:

- 300g dark chocolate
- 100g milk chocolate
- 1 cup cream
- 3 tbsp Stork Bake

SOFT AND DECADENT CHOCOLATE GANACHE TART! TRY THIS RECIPE AND BRING IN SOME **CREAMY** SWEETNESS INTO YOUR LIFE.

METHOD:

- Combine the flour, baking powder, icing sugar and salt together in a mixing bowl.
- Add the Stork Bake and beat the mixture with an electric mixer.
- Add the egg and continue mixing.
- Shape the dough into a ball, press it flat and cover in cling wrap.
- Place the dough in the fridge to chill for at least an hour.
- Roll the dough out and transfer the dough to a 20cm loose-bottomed tart pan and cut off the excess dough.
- Chill the crust for another 30 minutes before baking.
- Cover the crust with foil or baking paper and fill the pan with dried beans or baking weights
- Bake the tart crust at 200°C for 15 minutes, then remove the baking paper and beans and continue baking the crust for another 5-10 minutes or until golden brown. Remove the tart crust from the oven and allow it to cool.
- Chop chocolate into small chunks and place in a bowl with Stork Bake.
- Meanwhile, pour the cream into a small saucepan over medium heat and allow to simmer slightly. Pour the cream over the Stork Bake and chocolate then allow to stand for 5 minutes before stirring.
- Stir the chocolate mixture until all the ingredients are fully combined. Pour the ganache into the cooled tart shell and place in the fridge for 1 hour to set.
- Top with fresh berries and mint.

BISCUIT FUDGE



EASY
PEASY
RECIPE



Serves:
30



Temperature:
No Bake



Prep time:
15 minutes



Baking time:
0 minutes

INGREDIENTS:

- 500g icing sugar
- 250g Stork Bake margarine
- 2 packets of Marie Biscuits, crushed quite finely
- 2 dessert spoons of sifted cocoa powder
- 1 cup coconut
- ¼ cup glace cherries (optional)
- 3 eggs lightly beaten

BISCUIT FUDGE IS TWO DELICIOUS TREATS ALL IN ONE. TRY THIS NO BAKE RECIPE FOR AN EASY DELICIOUS COMBO EVERYONE WILL LOVE.

METHOD:

- Melt the Stork Bake over low heat in a large saucepan.
 - Add the icing sugar and cocoa. Mix well.
 - Mix in the beaten eggs, coconut and glace cherries - if used.
 - Remove from the heat and mix in the crushed Marie Biscuits until properly combined.
 - Press into a greased dish and cool in the fridge.
 - Cut into the desired sizes and store in an airtight container.
-

PERFECT FOR
THE KIDS

BUTTERNUT ROLLS WITH ROSEMARY AND SEA SALT



KINDA
CHALLENGING
RECIPE



Serves:
16



Temperature:
220°C



Prep time:
4 hours



Baking time:
40 minutes

INGREDIENTS:

- 675g bread flour
- 1¼ teaspoons active dry yeast
- 3 tsp extra virgin olive oil
- 1 tbsp sea salt, plus extra for sprinkling
- 1 tbsp honey
- 50g Stork Bake, softened plus extra for brushing
- 1 cup (250ml) butternut puree
- 2-3 sprigs rosemary, finely chopped plus extra for topping
- 2 large eggs
- ½ cup (125ml) warm water

FOR SOMETHING **DELICIOUS** AND ARTISANAL TRY THESE BUTTERNUT ROLLS WITH ROSEMARY AND SEA SALT!

METHOD:

- Place all the ingredients in a large bowl and mix to form a wet, sticky dough.
- Cover the bowl with plastic wrap and allow to stand for 4 hours or until the dough has tripled in size and has large bubbles.
- Turn out onto a well-floured surface, divide into 40g pieces and shape into rounds.
- Dust the base of a 30cm-round baking tray with flour and place the rounds inside, leaving enough space to double in size.
- Cover the pan with plastic wrap and allow to stand for a further 30 minutes or until the dough has doubled in size.
- Preheat the oven to 220°C.
- Remove the plastic, brush with the extra Stork Bake, sprinkle with sea salt and rosemary.
- Bake for 40 minutes or until golden brown and sounds hollow when tapped lightly.
- Turn out and allow to cool completely on a wire rack.

MICROWAVE MILK TART



EASY
PEASY
RECIPE



Serves:
8



Temperature:
200°C



Prep time:
10 minutes



Baking time:
15 minutes

INGREDIENTS:

CRUST:

- 125ml sugar
- 125g Stork Bake
- 1 egg
- 500ml flour
- 10ml baking powder
- pinch of salt

FILLING:

- 1 tin condensed milk
- 4 ½ cups milk
- 15ml Stork Bake
- 3 extra-large eggs
- 80ml corn flour
- 5ml vanilla essence
- cinnamon for sprinkling

BAKING HAS NEVER BEEN EASIER AND QUICKER. OUR MICROWAVE MILK TART RECIPE BRINGS THE **DECADENCE** OF MILK TART CLOSER TO YOUR LIPS WITH THE SPEED OF BAKING USING A MICROWAVE.

METHOD:

- Cream the sugar and Stork Bake well.
- Add egg and beat before adding flour, baking powder and salt.
- Divide the dough in half and press into two pie dishes or a very high sided baking dish.
- Bake for 15 minutes at 200°C then allow to cool.
- Combine the condensed milk, milk and Stork Bake in a large glass jug and microwave for 5 minutes on high power.
- Beat the eggs, corn flour and vanilla together.
- Stir into the milk mixture and microwave on high for 10 minutes or until thickened, whisking occasionally to prevent lumps forming.
- Pour into the two pie dishes or into the high sided dish.
- Refrigerate until set and sprinkle with cinnamon.



TO WATCH OUR
MASTERCLASS ON HOW TO
CREAM **STORK BAKE** AND SUGAR.

STORK BEAT 'N BAKE EASY CHOCOLATE CAKE



EASY
PEASY
RECIPE



Serves:
8 - 10



Temperature:
180°C



Prep time:
10 minutes



Baking time:
25 minutes

INGREDIENTS:

- 150g Stork Bake softened
- 500ml flour
- 280ml castor sugar
- 15ml baking powder
- 1 Pinch of salt
- 3 large eggs
- 100ml milk
- 50ml water
- 5ml vanilla essence
- 200ML cocoa

ICING

- 250g Stork Bake
- 125ml cocoa
- 400g icing sugar sifted
- 45ml milk

TRY THIS EASY AND **SIMPLE** STORK BEAT 'N BAKE CHOCOLATE CAKE RECIPE FOR A **DELICIOUS** BAKED TREAT TODAY. THIS QUICK CHOCOLATE TREAT IS PERFECT WITH A CUP OF COFFEE.

METHOD:

- Preheat the oven to 180°C.
- Grease and line two 20cm cake tins.
- Place Stork Bake in a bowl and sift in the dry ingredients.
- Mix the cocoa with 125ml hot water to make a paste.
- Add eggs, milk, water, vanilla essence and cocoa paste.
- Beat for 3 minutes by hand or with an electric mixer at low speed.
- Spoon mixture into cake tins. Bake for 25 - 30 minutes until a skewer comes out clean.
- Beat the Stork Bake until soft and as white as possible.
- Beat 125ml cocoa into the softened Stork Bake.
- Gradually beat in half the icing sugar and milk and then beat in the remaining icing sugar.



TO WATCH OUR MASTERCLASS
ON HOW TO CREAM **STORK BAKE**
AND SUGAR.

COMMON BAKING CONVERSIONS

- 1 teaspoon = 5mL
- 1 tablespoon or 1/2 fluid ounce = 15mL
- 1 fluid ounce or 1/8 cup = 30mL
- 1/4 cup or 2 fluid ounces = 60mL
- 1/3 cup = 80mL
- 1/2 cup or 4 fluid ounces = 120mL
- 2/3 cup = 160mL
- 3/4 cup or 6 fluid ounces = 180mL
- 1 cup or 8 fluid ounces or half a pint = 240mL
- 2 cups or 1 pint or 16 fluid ounces = 475mL
- 4 cups or 2 pints or 1 quart = 950mL
- 4 quarts or 1 gallon = 3.8L

	CUPS	TABLESPOONS	GRAMS
BUTTER	1/4 cup	4 Tbsp	57g
	1/3 cup	5 Tbsp + 1 tsp	76g
	1 cup	16 Tbsp	227g
FLOUR (SIFTED)	1/4 cup	4 Tbsp	30g/27g
	1/3 cup	5 Tbsp + 1 tsp	40g/35g
	1/2 cup	8 Tbsp	60g/55g
	1 cup	16 Tbsp	120g/110g
GRANULATED SUGAR	1/4 cup	4 Tbsp	50g
	1/3 cup	5 Tbsp + 1 tsp	65g
	1/2 cup	8 Tbsp	100g
	1 cup	16 Tbsp	200g
BROWN SUGAR (FIRMLY PACKED)	1/4 cup	4 Tbsp	45g
	1/3 cup	5 Tbsp + 1 tsp	60g
	1/2 cup	8 Tbsp	90g
	1 cup	16 Tbsp	180g
WATER	1/4 cup	4 Tbsp	57g
	1/3 cup	5 Tbsp + 1 tsp	76g
	1/2 cup	8 Tbsp	114g
	1 cup	16 Tbsp	227g



TAP TO CHECK OUT OUR SOCIAL MEDIA
FOR MORE **BAKESPIRATION**