

## **Homebake Tuckshop Recipes**

### **PIKELETS**

2 Cups SR Flour  
Pinch Salt  
8 Tablespoons Sugar  
2 Eggs  
2 Teaspoons Custard Powder  
2 Tablespoons butter/margarine  
1 Cup Milk  
2 Teaspoons Vinegar/lemon juice

#### **¼ BATCH**

½ Cup SR Flour  
1 Tablespoons Sugar  
½ Egg  
½ Teaspoon Custard Powder  
½ Tablespoon butter/margarine  
¼ Cup Milk  
½ Teaspoon Vinegar/Lemon Juice

#### **½ BATCH**

1 Cup SR Flour  
4 Tablespoons Sugar  
1 Egg  
1 Teaspoon Custard Powder  
1 Tablespoon Butter/margarine  
½ Cup Milk  
1 Teaspoon Vinegar/Lemon Juice

Sift dry ingredients into a bowl. Melt butter and combine with beaten egg, milk and lemon. Make a well in the centre of the dry ingredients. Gradually add liquid. Beat till smooth and cook.

Makes 24. (Please make pikelets similar size by using an egg ring).

### **CHOCOLATE SLICE**

2 ½ Cups SR Flour  
4 Tablespoons Cocoa  
1 ½ cups Coconut  
1 Cup Caster Sugar  
250g Butter  
2 Eggs

#### **ICING**

2 Cups Icing Sugar  
2 Tablespoons Cocoa  
Vanilla  
Warm Milk

Mix dry ingredients together. Melt butter and beat egg well. Add both to dry ingredients. Mix well and then press into a flat tin. Bake 10-15 minutes in a moderate oven (180). When cool pour icing on top and leave to set.

#### **ICING**

Sift icing sugar and cocoa into a bowl. Blend with enough warm milk to make a thin paste. Flavour with vanilla.  
If possible, please leave slice whole.