



bread cup quiches

12 slices wholemeal bread, crusts cut off
40g butter, softened
6 eggs (let's get cracking!)
1 cup (250ml) milk
sea salt and cracked black pepper, to taste
2/3 cup (50g) finely grated parmesan
flavour combinations
ham and cheese
4 slices ham, chopped
1/2 cup grated tasty cheddar cheese
pumpkin
2 cups roasted cubed pumpkin
tomato pesto
12 cherry tomatoes, halved
1/3 cup store-bought pesto

Preheat oven to 160°C (325°F).

Using a rolling pin, roll out each slice of bread until it's very thin. Lightly spread one side of each slice with the butter. Use the bread slices,

buttered-side down, to line the holes of 12 x 1/2-cup-capacity (125ml) muffin tins, folding and pressing them in to fit. Bake for 15 minutes or until golden. Wearing oven gloves, carefully remove the tins from the oven.

Break the eggs into a large jug. Add the milk, salt, pepper and half the parmesan and mix to combine, using a whisk. Fill your bread cases with any extra flavour combination you wish, choose from our list or keep them plain, it's up to you. Pour the egg mixture into the bread cases and sprinkle with the rest of the parmesan.

Bake for 18–20 minutes or until just set. Wearing oven gloves, remove the trays from the oven and allow to cool a little. If you like, serve with extra parmesan and some snipped chives.

MAKES 12



Taken from my book
Basics to Brilliance Kids

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donna hay



cinnamon doughnut puffs

1¼ cups (185g) plain (all-purpose) flour

1½ teaspoons baking powder

⅓ cup (75g) caster (superfine) sugar

125g unsalted butter

1 egg, lightly beaten (whisk it gently)

⅔ cup (160ml) milk

cinnamon sugar coating

⅓ cup (75g) white (granulated) sugar

½ teaspoon ground cinnamon

50g unsalted butter (melty goodness)

Preheat oven to 180°C (350°F). Grease 24 x ⅛-cup-capacity (30ml) non-stick patty tins.

Using a sifter or sieve, sift the flour and baking powder into a big bowl. Add the sugar and, using a spoon or spatula, dig a small well in the middle.

Place the butter in a small saucepan over low heat, stirring with a spatula, until melted. Break the egg into a medium jug and add the milk and melted butter. Mix to combine, using a whisk. Pour the egg mixture into the well in the flour mixture and whisk until smooth.

Divide the mixture between the prepared tins, filling each one just to the top. Bake for 12 minutes or until puffed up and golden brown.

To make the cinnamon sugar coating, place the sugar and cinnamon in a medium shallow bowl, mix to combine with a spatula and set aside. Place the butter in a small saucepan over low heat, stirring with the spatula, until melted. Allow to cool a little.

Wearing oven gloves, remove the puffs from the oven and allow to cool in the tins for 1 minute. Move the puffs carefully onto a wire rack and, using a pastry brush, brush them all over with the melted butter while they're still hot. Toss them in the cinnamon mixture to coat. Serve the doughnut puffs warm, or allow them to cool completely back on the rack. **MAKES 24**

TIP: If you can't find patty tins, you can make these puffs in 24 x ⅛-cup-capacity (30ml) non-stick mini muffin tins – just bake them for an extra 3 minutes.



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