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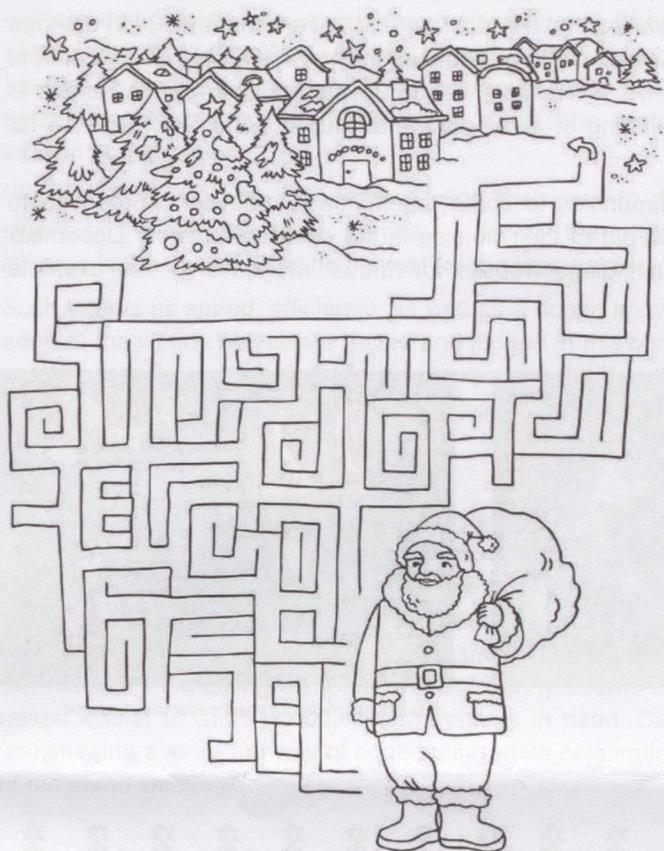
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## Kids' corner

### Christmas maize



### Get colouring!



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### For the Baking Whizzes

#### Painted biscuits

- ♥ 100g butter
- ♥ 1/2 cup caster sugar
- ♥ 1 egg
- ♥ 1/2 tsp vanilla, almond or lemon essence
- ♥ 1 1/2 cups flour
- ♥ 1/2 tsp baking powder

Beat butter and caster sugar until well mixed. Separate the egg and put the white in with butter and sugar, putting yolk aside in a small bowl or cup. Add essence to egg white and butter mixture, and stir well.

Sift flour and baking powder into this and stir until mixed. Put dough in a cold place for 5 minutes, then roll out thinly on a floured board and cut into circles with a glass or shaped cutters dipped in flour to stop sticking. Place on baking paper on baking tray. Stir egg yolk with a fork and divide into 3 parts. Colour each part with food colouring, then paint the biscuits using paint brushes. Bake at 170-180 degrees Celsius for 5-10 minutes, until edges are lightly browned. Cool on rack.

#### Apricot (or Cranberry) Balls

- ♥ rind from 1/2-1 orange
- ♥ 1/2 cup caster sugar
- ♥ 250g dried apricots/cranberries chopped
- ♥ juice 1/2 orange plus extra lemon juice
- ♥ 1 3/4 c dessicated coconut

Finely chop peeled rind with the sugar in food processor then add apricots and process until all finely chopped.

Make the orange juice up to 1/4 cup with lemon juice added, and process again. Add a cup of coconut and add extra until it all sticks together. Form into small balls with wet hands and roll in rest of coconut, then refrigerate until firm or freeze.



Contributed by Melissa Lanz