



CHRISTMAS FUDGE SQUARE

**1 large pkt Cantuccini almond
biscotti**
 $\frac{3}{4}$ cup cranberries
 $\frac{1}{2}$ cup chopped walnuts

1 egg beaten
1 tablespoon cocoa
125g butter
 $\frac{1}{2}$ cup sugar

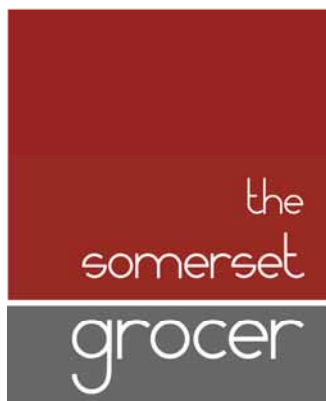
Chop or crush biscotti into small pieces and mix with cranberries and walnuts.

Place remaining ingredients in a saucepan and heat over medium heat until quite thick.

Allow to cool for 15 minutes, then pour over biscotti mix and press into a lined square tin.

Place in the fridge to set before cutting into squares.

(red items available at Somerset Grocer)
www.somersetgrocer.co.nz



GINGERBREAD APRICOT UPSIDE DOWN CAKE

200g glace apricots
175g butter
1/2 cup walnuts chopped
3/4 cup firmly packed brown
sugar
1/4 cup golden syrup

1 1/2 cups self raising flour
3 teaspoons Spice Traders
ground ginger
1/2 teaspoon Spice Traders
ground nutmeg

to serve
custard
ginger curd

Preheat the oven to 180°C. Grease and line a 20cm cake tin. Arrange the apricots around the base of the tin. Melt the butter in a saucepan and transfer 1 tablespoon to a bowl. To this 1 tablespoon add the walnuts and ¼ cup of the brown sugar and mix. Sprinkle this mixture over the apricots.

Add the golden syrup and ½ cup of water to the remainder of the melted butter and stir over medium heat until well combined. Sift the flour and spices into a bowl and then stir in the remaining brown sugar. Add the golden syrup mixture and mix well. Spoon over the apricots and smooth the surface.

Bake for 35-40 minutes or until a skewer comes out clean. Leave in the tin to cool for 15 minutes before turning out to cool. Add ginger curd to custard to taste and serve with cake.

(red items available at **Somerset Grocer**)
www.somersetgrocer.co.nz