

# CELEBRATION CLASSICS

*with macadamias*



AN E-RECIPE BOOK BY



AUSTRALIAN  
MACADAMIAS



# MAKE CELEBRATIONS EVEN MORE SPECIAL

*with Australian macadamias*

With their delectable, creamy crunch, Australian macadamias make your celebrations mouthwateringly memorable. Not only do macadamias elevate your baking with their distinctive crunch, their smooth and nutty flavour can transform your gifting and feasting on every occasion throughout the year.

In this collection, you'll find our favourite tried-and-tested creations for festivities and celebrations. Whether you need something to treat Mum on Mother's Day, a decadent dessert to woo your valentine or something spooky at Halloween, we've got you covered! The kids will love our carob Easter bunnies with cute macadamia tail and we also give holiday classics like fruit mince tarts and hot cross buns a macadamia makeover.

Macadamias have a special role in vegan and dairy-free baking, so several of the recipes are perfect for catering for friends with allergies. And since macadamias are packed with good fats, antioxidants and micronutrients, every delicious, celebratory mouthful is also doing you good. Now that's something to celebrate!

[australian-macadamias.org](http://australian-macadamias.org)



# MACADAMIA, PORK & MUSHROOM POT STICKER DUMPLINGS

*These crispy, crunchy and golden dumplings are so easy to make. Eat a batch tonight and freeze one for later!*

- 250g pork mince
- 1 cup wombok (Chinese cabbage), finely shredded
- ½ cup macadamias, roasted and finely chopped
- 1 clove garlic, crushed
- 1 teaspoon ginger, grated
- 2 green onions, finely chopped
- 1 cup (70g) Shitake mushrooms, finely chopped
- 2 teaspoons soy sauce
- 2 teaspoons oyster sauce
- 1 teaspoon sesame oil
- 1 tablespoon Shaoxing wine (Chinese cooking wine)
- ½ teaspoon dried chilli flakes
- salt and pepper, to taste
- 1 egg white, lightly whisked
- rice flour for dusting
- 2 packs gow gee wrappers
- ⅓ cup macadamia oil
- Chinese black vinegar to serve
- chilli sauce to serve

makes  
**40-45**  
dumplings

CHINESE  
NEW YEAR

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# MACADAMIA, PORK & MUSHROOM POT STICKER DUMPLINGS

In a large bowl, combine all the ingredients except the rice flour, gow gee wrappers, macadamia oil, vinegar and chilli sauce and mix well to combine.

Dust a clean bench surface with rice flour and lay out the gow gee wrappers. Brush the edges with water and place a teaspoonful of the mixture on the centre of each wrapper. Fold the wrapper in half and use your thumb and index finger to pleat one edge then press the edges together to seal. Place the dumpling down on the bench, making sure to press it gently so that it sits on a flat bottom. Repeat with the remaining wrappers. Place in a single layer on a large tray lined with non-stick baking paper.

Divide the macadamia oil between 2 large non-stick frying pans over a medium heat. Add ½ cup of water to each pan then add the dumplings. Cover with tight fitting lids and cook for 5 minutes. Remove the lids and cook for a further 2 minutes or until the water has evaporated and the dumplings are golden on one side.

Remove from the pan and place on a platter. Serve with the vinegar and chilli.

*tip*

Dumplings can be made up to 6 hours in advance

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# MACADAMIA VALENTINE LOVE CAKES

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LOVE ♥

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# MACADAMIA VALENTINE LOVE CAKES

*These little love cakes are perfect just as they are or 'dressed to the nines' to gift a loved one on Valentine's Day.*



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## CAKES

- 1 cup macadamias
- 1½ cups icing sugar
- 1 cup plain flour
- 5 egg whites, lightly beaten
- 160g butter, melted and cooled
- 1 teaspoon vanilla essence

## TO SERVE

Edible pink glitter, store-bought chocolate hearts, 1 cup whole macadamias

## ICING

- 100g butter, at room temperature
- 100g cophia (vegetable shortening), at room temperature
- 4 cups icing sugar
- ¼ cup cocoa powder
- 2 drops pink food colouring

makes  
**12**

## FOR THE CAKES

Preheat the oven to 180°C. Grease a 12-hole muffin tin with straight sided muffin impressions. Place the macadamias and icing sugar into the bowl of a food processor and process until the mixture resembles fine crumbs. Do not over-process or the mixture will stick together, so pulse as you get closer to achieving fine crumbs. Add the flour and pulse until just combined. Transfer the mixture to a large bowl and, using a large spoon or spatula, mix in the egg whites then the melted butter and vanilla essence. Do not overmix. Spoon the mixture into the prepared tin, dividing evenly. Bake for 15-20 minutes, until golden and a skewer inserted in the middle comes out clean. Allow to cool in the tin for 5 minutes before turning out to cool completely.

## FOR THE ICING

Beat together the butter and cophia until pale. Add the icing sugar and beat until combined. Divide the mixture between two bowls and stir the cocoa powder into one half, adding a little water (½ teaspoon at a time) to achieve the desired consistency. Stir the pink colouring into the other half.

To assemble, place the pink icing into an icing bag fitted with a decorative nozzle. Using a knife or small spatula, cover the cakes with chocolate icing and pipe 4-5 decorative pink icing swirls around the top. Decorate with a little glitter, a heart and macadamias.



# MACADAMIA & CAROB EASTER BUNNIES

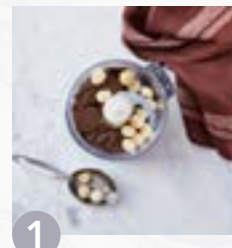
*These cute bunnies will make littlies and grown-ups alike feel gleeful and happy over Easter as the macadamias work their magic alongside the carob. They need to stay cool though, so if you are transporting, pop them in a chiller bag.*

**75g carob buttons or carob bar broken into pieces  
(containing milk solids)**

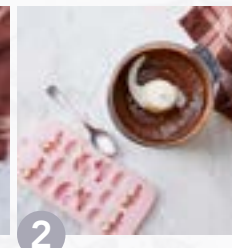
**½ cup macadamias, plus 4 extra for bunny tails**

**makes  
8-10**  
depending on  
mould size

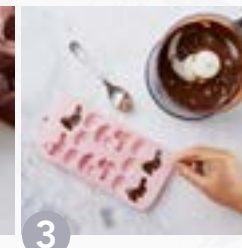
Place the carob buttons and macadamias in the bowl of a food processor and process for 2 minutes or until it has completely combined and resembles a melted mixture. Cut the whole macadamias into cottontail-size pieces and sit in the mould where the tail should be. Carefully spoon the carob mixture into the bunny mould, using a small skewer to pop any air bubbles and jiggle the mixture so it spreads into all areas of the mould shape. Refrigerate until set. Turn out to serve and keep cool or refrigerated.



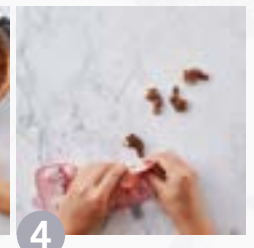
**1**  
Place macadamias and carob in the bowl of a food processor



**2**  
Process until it resembles a melted mixture



**3**  
Place macadamias in the mould to make little cottontails and add the carob



**4**  
Carefully turn out to serve

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# HOT CROSS BUNS WITH MACADAMIAS & CRANBERRIES

*These hot cross buns are packed full of spice and a family favourite at Easter time.*

## DOUGH

- 720g plain flour, sifted
- 55g raw caster sugar
- 2 teaspoons (2 sachets) dried yeast
- 1 teaspoon cinnamon
- 1 teaspoon allspice
- ½ teaspoon nutmeg
- 150g dried cranberries
- 100g macadamias, roasted, coarsely chopped
- finely grated zest of 2 oranges
- ½ teaspoon cooking salt
- 100g butter
- 300ml full cream milk
- 1 extra large egg

## PASTE

- 50g plain flour
- 60ml water

## GLAZE

- 55g raw caster sugar
- ½ teaspoon cinnamon
- 60ml water

makes  
**16**

EASTER  
TREAT

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# HOT CROSS BUNS WITH MACADAMIAS & CRANBERRIES



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Combine together the flour, sugar, yeast, cinnamon, allspice, nutmeg, cranberries, macadamias and orange zest in a large bowl, add 1/2 teaspoon cooking salt, stir to combine. In a small saucepan over a low heat, melt the butter, add the milk and heat until lukewarm. Whisk the egg into the milk mixture. Make a well in the centre of your flour mixture and gradually add the milk stirring to combine, turn onto a well floured work surface and knead for 6-8 minutes until smooth and elastic, form into a large ball and transfer to a lightly oiled bowl, cover with cling film and rest in a draught free, warm spot for 45-60 minutes, until doubled in size.

Next, knock back the dough (gently pummel and fold over several times to remove the excess air). Now divide the dough into 16 equal pieces (either by sight or if you prefer you can use kitchen scales). Roll each into a ball and place equidistant in a lightly greased 26cm square cake tin. Cover and leave again in a warm spot to double in size, around 50 minutes.

Twenty minutes before baking pre-heat the oven to 220°C. Make the paste by

mixing the flour and water with a fork until you have a thick, smooth paste. Transfer into a piping bag fitted with a fine nozzle or simply a sandwich size clip lock bag (remove air and seal the bag, work the paste to one corner and when ready to pipe, snip a small bit of the corner off, creating an instant disposable piping bag). Pipe down the centre of the buns in continuous lines, to form crosses. Bake for 10-11 minutes until golden (turn the tray at least once for even cooking) and then reduce the temperature to 200°C and bake for a final 8-10 minutes, they are ready when they make a hollow sound when tapped, like bread).

To glaze, combine the sugar, cinnamon and water in a small saucepan, place over a medium heat and stir until combined, bring to the boil and simmer for 2-3 minutes, reducing heat if necessary. Brush the warm buns with the glaze, cool on wire rack and store for up to 3 days in an airtight container. To re-heat either toast or wrap in foil and heat in a moderate oven until warm.

# MOTHERS' DAY FINE MACADAMIA SHORTBREAD HEARTS

*Your love of mum combined with her love of macadamias make these a perfect gift on Mothers' Day.*

**150g best quality unsalted butter, softened**  
**2/3 cup (75g) icing sugar**  
**1 cup (150g) plain flour**  
**1/2 cup (75g) cornflour**  
**1/2 cup raw macadamias, roughly chopped**

makes  
**24**

Preheat oven to 160°C. Line a large baking tray with baking paper.

Place the butter in a bowl and sprinkle over the icing sugar. Using a wooden spoon, rub the sugar into the butter. Add combined sifted flours and continue to mix with the spoon until combined.

Place the dough on a lightly floured surface. Sprinkle the macadamias over the dough and knead very gently to combine them through the mixture. Shape the dough into a ball and flatten to form a disc.


Roll the dough out between two sheets of baking paper until it is 1cm thick. Remove the top sheet of paper and cut out hearts using a heart-shaped cutter. Place the hearts on the lined baking tray. Combine the scraps and repeat this procedure, until all the dough is used.

Place on the middle oven rack and bake for 10-15 minutes, watching carefully, until they just begin to turn golden. Remove from the oven and cool for 5 minutes before moving them individually with a metal spatula to cool completely on a wire rack.

Store in an airtight container.

CREATE  
A LITTLE  
**MAGIC**  
♥ FOR MUM

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A photograph of a caramel macadamia tart on a wooden cutting board. The tart is cut into several slices and is topped with a thick, golden-brown caramel sauce and macadamia nuts. To the right of the tart is a glass bowl containing a thick, white cream, with a metal whisk resting inside it. The background is a light-colored, possibly marble, surface.

# FATHER'S DAY CARMEL MACADAMIA TART

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# FATHER'S DAY CARAMEL MACADAMIA TART

*A buttery macadamia pastry case is the perfect base for a salty caramel filling bursting with macadamias.*



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## PASTRY

50g raw macadamias  
200g plain flour, sifted  
1 teaspoon salt  
1 tablespoon caster sugar  
100g unsalted butter, cold, cut into cubes  
1 egg

Preheat oven to 180°C fan-forced.

## TO MAKE THE PASTRY

In a food processor blend the macadamias until finely chopped (be careful not to over blend) and set aside. Blend the flour, salt, sugar and butter until they resemble breadcrumbs and then add the chopped macadamias. Lightly whisk the egg with 2 teaspoons of water and add to the food processor with the motor running. As soon as the pastry starts to form a ball, stop blending and wrap in cling wrap, shape into a disc and place in the fridge for 1 hour.

Roll out the pastry between 2 sheets of non-stick baking paper until it is 3mm thick. Press the pastry into a 24cm fluted removable base tart tin and trim the edges. Place in the freezer for 1 hour. Line the pastry with non-stick baking paper and fill with pastry weights or uncooked beans or rice and bake for 10 minutes. Remove

## FILLING

1 cup caster sugar  
200ml thickened cream  
100g butter, diced  
2 cups macadamias, roasted, roughly chopped  
1 teaspoon salt

**8-10**  
serves

the weights and paper and place back into the oven for a further 10 minutes or until the pastry is golden.

## TO MAKE THE FILLING

Place the sugar into a large saucepan with 3 tablespoons of cold water, and gently heat to dissolve the sugar. Increase the heat to medium and cook without stirring for 5 to 7 minutes or until deep golden. Add the cream and cook, stirring, for 5 more minutes. Add the butter and cook, stirring, until thickened. Stir through the macadamias and salt.

Fill the pastry case with the caramel macadamia mixture and level it with a fork. Place back in the oven for 8 to 10 minutes or until the filling is bubbling.

Remove from the oven and allow to cool before removing from the tin. Serve warm or cold.



BOO!

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# SPOOKY MACADAMIA BLISS BALL SPIDERS

makes  
**8-10**

*Spiders are usually scary and best avoided...but not these little guys. They're packed with all the yummy and healthy qualities of crunchy macadamias, so there's nothing to fear here at all!*

**8 fresh dates, pitted and roughly chopped (approx 180g)**

**½ cup macadamias plus 4 extra, cut into fangs**

**¼ cup dried cranberries, roughly chopped plus 1 tablespoon finely chopped pieces for eyes and red back spot**

**2.5 metres liquorice string, cut into approx 4cm pieces for legs**

**Store-bought white fairy floss, to serve (optional)**

Place the dates, macadamias and cranberries in the bowl of a food processor and process until the mixture combines so that when pressed together it forms a ball. Roll the mixture into 8 balls and 8 smaller balls. Press each small ball onto a big ball by pressing firmly together. Use the chopped macadamias to create fangs and press in the chopped cranberries for eyes and a red back. Push each liquorice length into the bliss ball body to create legs. Serve on a platter with white fairy floss for a web, if desired.



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# GHOULISH MACADAMIA CUPCAKES

*The ghoulish and crazy macadamia eyeballs on these cupcakes will induce squeals of spooky delight! They look a little scary but don't be tricked, they still taste an absolute treat.*

## CUPCAKES

- 2/3 cup macadamias
- 1 1/3 cups plain flour
- 3/4 cup caster sugar
- 2 tablespoons beetroot powder
- 1 tablespoon baking powder
- 2 eggs
- 60g butter, melted and cooled
- 2 tablespoons macadamia or vegetable oil
- 3/4 cup milk

## ICING

- 180g cream cheese
- 1 cup thickened cream
- 1/4 cup maple syrup

## TO DECORATE

- 8 whole macadamias
- A black, blue and red food decorating pen
- A tube of red edible write-on gel

makes

8

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# GHOUlish MACADAMIA CUPCAKES



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## FOR THE CUPCAKES

Preheat the oven to 180°C. Place Halloween coloured paper liners into an 8-cake capacity muffin tin. Place the macadamias, flour, sugar, beetroot powder and baking powder into the bowl of a food processor and pulse until the mixture becomes a flour-like consistency. Do not over-process or it will start to stick together. Coarse macadamia pieces are ideal. Place the flour mixture into a large bowl.

In a separate bowl, lightly whisk together the eggs, butter, oil and milk. Add to the dry ingredients and stir to combine, taking care not to over-mix. Spoon into the cupcake liners so that they are  $\frac{3}{4}$  full. Bake for 12-15 minutes, until puffed and cooked through when tested with a skewer. Cool in the tin for 10 minutes before removing to a wire rack to cool completely.

## FOR THE ICING

Combine all the ingredients in a bowl and beat on a medium speed until the mixture is combined and stiff peaks form, about 3 minutes. Do not overbeat or the cream will curdle.



## TO DECORATE

Use the food decorating pens to turn each whole macadamia into a bloodshot eyeball – black for the pupil, blue for the iris and red squiggles for the bloodshot veins. Pipe icing onto each cake and drizzle over some red write-on gel. Top with a macadamia eyeball and serve.





FESTIVE

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## CHRISTMAS SPICED MACADAMIAS

*The egg white in the coating creates a crisp, sweet and spicy shell around each macadamia nut. They stay crunchy when stored in an airtight container or jar and make a delicious Christmas gift for your favourite foodie.*

- 1 egg white, lightly whisked until foamy**
- ½ cup brown sugar**
- 2 teaspoons ground cinnamon**
- 1 teaspoon ground ginger**
- ½ teaspoon ground nutmeg**
- ½ teaspoon salt**
- 1 cup whole macadamias**
- Icing sugar to serve, optional**

Preheat oven to 175°C. Line a baking tray with baking paper. Combine lightly whisked egg white, sugar, spices and salt in a bowl and stir through the macadamias so they are completely coated. Using tongs, transfer the nuts to the tray and place in a single layer, ensuring they are separated. Roast for 15 minutes, checking regularly towards the end to make sure they do not burn. They are ready as soon as the coating appears a little glossy and is hard to touch.

Allow to cool before serving or storing in a container or jar. Sprinkle with icing sugar if desired.





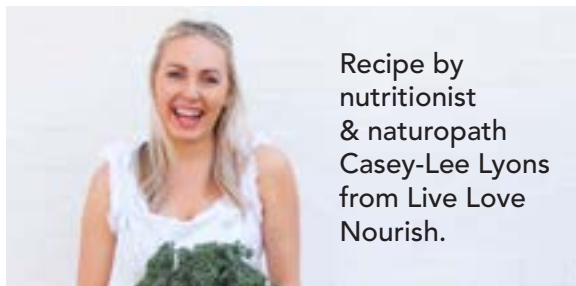
# GLUTEN FREE MACADAMIA FLORENTINES

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# GLUTEN FREE MACADAMIA FLORENTINES



Recipe by  
nutritionist  
& naturopath  
Casey-Lee Lyons  
from Live Love  
Nourish.

*Passionate about inspiring others to live a healthy and happy life, naturopath and nutritionist Casey-Lee Lyons shares her healthy recipes in a refreshing and simple way. Her easy-to-understand nutrition and lifestyle advice has helped many people improve their health and vitality and to live their healthiest and best life.*

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**½ cup Australian macadamias, finely chopped**  
**¼ cup halved Australian macadamias**  
**½ cup flaked almonds**  
**⅓ dried cherries, chopped\***  
**3 tbsp gluten free flour**  
**2 tbsp coconut sugar**  
**2 tbsp melted coconut oil**  
**2 tbsp premium coconut milk**  
**2 tbsp honey\***  
**75g dark chocolate**

makes  
**10**

*\* In place of dried cherries you can use any dried fruit of choice.  
\* In place of honey you can use rice malt syrup for a vegan option.*

Pre-heat oven to 175°C.

In a mixing bowl combine dry ingredients: macadamias, almonds, dried cherries, flour and coconut sugar. In a separate bowl combine wet ingredients: coconut oil, coconut milk and honey. Mix dry ingredients into wet and combine well. Spoon shaped tablespoon of mixture onto a lined baking tray. Carefully use your spoon to shape and smooth out. Bake in oven for 15 minutes or until golden. Watch carefully so they don't burn. Allow to completely cool.

Whilst they are cooling, prepare chocolate. Melt in a double boiler. Drizzle florentines with generous amount of chocolate.

Biscuits will firm and crisp up in the refrigerator. In warm temperatures store in refrigerator to prevent chocolate melting.



# MACADAMIA & FRUIT MINCE CHRISTMAS TARTS

*Adding macadamias to pastry makes a beautiful, soft-textured, flakey pastry just perfect for Christmas tarts. Combined with Christmas spices, these little tarts are delectable and make a very sweet gift.*

## FRUIT MINCE

- ½ cup (60g) raisins or sultanas
- ¼ cup (30g) cranberries
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground mixed spice
- ¼ teaspoon ground ginger
- 3 small green apples, peeled, cored, cut into small pieces
- 1 tablespoon orange zest plus juice of 1 orange
- ½ cup unsweetened apple juice
- ¼ cup dark brown sugar
- 2 tablespoons of brandy or rum
- 2 tablespoons raw macadamias, coarsely chopped, roasted

makes

12

## PASTRY

- 2/3 cup macadamias
- 125g cold unsalted butter
- 2 tablespoons caster sugar
- 2 cups plain flour
- 1 teaspoon cinnamon
- 2 tablespoons iced water
- 12 raw macadamia halves, extra

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# MACADAMIA & FRUIT MINCE CHRISTMAS TARTS

## FOR THE FRUIT MINCE

Combine all ingredients in a saucepan, except for the brandy or rum and the macadamias. Bring to the boil, reduce heat to low and simmer for 30 minutes, stirring occasionally, until the apples are soft and the mixture is thick. Stir in the brandy or rum and macadamias and allow to cool completely. Set aside.

## FOR THE PASTRY

Place macadamias, butter, sugar, flour and cinnamon in a food processor and process until the mixture forms coarse crumbs. Add iced water and pulse until it forms a ball. Remove dough from the food processor and gently shape into a flat disc. Wrap in baking paper or plastic wrap and refrigerate for 15 minutes.

Preheat oven to 150°C. Grease and line the base of 12 muffin cup moulds with circles of baking paper. Working in 2 batches, roll out half the pastry between 2 sheets of baking paper until 2mm thick. Gently place in the freezer for 5 minutes to cool. This will make the pastry easier to cut. Remove from freezer.

Using an 8cm round pastry cutter or upside-down glass, cut 6 circles out of the pastry. Using a small star cutter, cut 6 stars. Gently press each pastry circle into muffin moulds. Repeat with remaining dough. Place in the fridge to rest for 15 minutes.

Fill each pastry lined muffin mould with 1 tablespoon of fruit mince and place a pastry star on top. Place a half macadamia in the middle of each star. Bake for 25-30 minutes, or until golden. Allow to cool for 10-15 minutes before gently removing to a wire rack to cool completely.



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