



BAKING

Magical Moments



Magical Moments CREATED WITH FAIRY





OUR STORY

WHAT IS FAIRY?

Fairy has been helping create magic for more than 70 years. Developed in the 1930's Fairy margarine quickly became popular with busy mums who wanted a fail proof traditional margarine for home baking and cooking. Fairy has been used by Australian mothers and grandmother's for decades and its special blend of fats produces outstanding baking results. From birthday parties to baking at home with mum or grandma, Fairy has always been associated with fun, family and sweet childhood memories.



VISITING GRANDMA



There are many of us who remember visiting grandma's place - It evokes fond memories ... the waft of hot scones greeting us as we walk up the path to her door....the anticipation of her kind smiling face as we wait for her to answer impatient knocks ...and most of all, the special treats she would inevitably make appear from some dark corner of her pantry.

Times have changed. But the loving care that goes into home baking can never be replaced. We have collected and placed on our Fairy Baking website (www.fairybaking.com.au) some of Grandma's original recipes to cherish and enjoy for generations to come.



BAKING TIPS

1

SAVING TIME

If you have to melt the Fairy in a recipe, you can save time by cutting it into smaller pieces first.

2

HOW TO AVOID WIRE MARKS ON CAKE TOP

When turning a cake out to cool, cover a cooling tray with a folded clean tea towel before turning the top of the cake onto it. Then remove tin and turn the cake quickly back onto its base on a second wire cooling tray.

3

PREPARING BAKING TINS

Biscuit Trays: Brush with melted Fairy and line with greaseproof paper, brush again with melted Fairy.

Deep cake tins: Brush with melted Fairy, completely line with greaseproof paper and brush again with melted Fairy.





4

SOFT BISCUITS/COOKIES

If your plain biscuits or cookies have gone soft during storage, pop them into a moderate oven for a few minutes and they will crisp up again.

5

BAKING PASTRY FLANS

When baking pastry flans, place a baking tray underneath for easier handling.

6

REHEATING PASTRY-TOPPED PIE

If reheating a pastry-topped pie in the oven, cover pastry with a sheet of wet greaseproof paper to prevent it from toughening.

7

PREHEATING OVEN

Preheat your oven 10 minutes before needed, setting at the temperature stated in the recipe, your oven will have then reached correct temperature.



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A modern twist using Fairy margarine to make a delicious pastry base and then topped with fresh tomatoes and creamy goats cheese.



Tomato and Goats Cheese Tart

PREP 60 min COOKING TIME 30 min SERVES 8 slices

INGREDIENTS

Pastry

185g (1 ¼ cups) plain flour
¼ teaspoon baking powder
85g chilled Fairy margarine,
cut into small pieces
1 egg yolk
1 tablespoon lemon juice
2-3 tablespoons cold water

Filling

2 eggs
250ml (1 cup) cream
Salt and pepper
250g cherry tomatoes cut in
half
150g goat cheese
Basil leaves to garnish

METHOD

Pastry

1. Combine flour, baking powder and Fairy in a food processor. Process until mixture resembles fine breadcrumbs. Add egg yolk, lemon juice and sufficient water until pastry comes together.
2. Knead lightly and pat into a round flat shape. Wrap in baking paper and place in the refrigerator for 30 minutes to rest.
3. Preheat oven to 200°C.
4. Roll dough out on a floured board and line a greased rectangular fluted fan tin.
5. Then line flan tin with baking paper and fill with baking beans or rice. Rest in refrigerator for another 20 minutes.
6. Blind bake pastry for 10 minutes. Remove the paper and beans or rice, reduce the temperature to 180°C and bake for another 10 minutes or until golden.

Filling

1. Lightly beat eggs and cream together, season with salt and pepper.

Assembly

1. Spread the cut tomatoes over the base and place chunks of goat cheese over top.
2. Pour over the egg mix and bake for 10 minutes, reduce heat to 180°C and cook for a further 20 minutes or until filling is puffed and golden.
3. Top with fresh basil leaves to serve.

May be served hot or cold.

This all-time favourite recipe is perfect for a relaxed picnic with friends, a simple dinner for the family, or Sunday lunch. An original recipe with a Swiss cheese twist. Just delicious.



Quiche Lorraine

PREP 1 hr 20 min COOKING TIME 30 min SERVES 6-8

INGREDIENTS

Pastry

- 185g (1 ¼ cups) plain flour, sifted
- ¼ teaspoon baking powder
- 85g chilled Fairy margarine, cut into small pieces
- 1 egg yolk
- 1 tablespoon lemon juice
- 2 - 3 tablespoons cold water

Filling

- 8 rashers bacon, cut into thin strips
- 4 eggs
- 2 egg yolks
- 625 ml (2 ½ cups) cream
- Cracked black pepper
- 1 cup grated Swiss cheese

METHOD

Pastry

1. Combine flour, baking powder and Fairy in a food processor. Process until mixture resembles fine breadcrumbs. Add egg yolk and sufficient water until pastry comes together.
2. Knead lightly and pat into a round flat shape. Wrap in baking paper and place in the refrigerator for 30 minutes to rest.
3. Preheat oven to 200°C
4. Roll dough out on a floured board and line a 23cm fluted flan tin.
5. Then line flan tin with baking paper and fill with baking beans or rice. Rest in refrigerator for another 20 minutes.
6. Blind bake pastry for 10 minutes. Remove the paper and beans or rice, reduce the temperature to 180°C and bake for another 10 minutes or until golden. Leave to cool.

Filling

1. Fry the bacon until golden, drain on paper towel. Set aside.
2. Whisk together the eggs and cream, season with cracked pepper. Stir through the cheese.

Assembly

1. Spread the cooked bacon over the base. Pour over the egg mix.
2. Bake in the oven for 10 minutes reduce heat to 180°C cook for a further 20 minutes or until filling is puffed and golden.

May be served hot or cold.





Raspberry Coconut Slice

PREP 10 min COOKING TIME 20 min MAKES approx. 12 slices

Classic and scrumptious raspberry slice with a crisp biscuit bottom, raspberry jam filling and a sweet coconut topping. Try something different - Any jam works beautifully - strawberry, apricot and blueberry are all delicious.

INGREDIENTS

Base

125g (½ block) Fairy margarine, softened
110g (½ cup) caster sugar
1 egg
225g (1 ½ cups) self-raising flour, sifted

Topping

90g (1 cup) desiccated coconut
110g (½ cup) caster sugar
1 egg
½ teaspoon vanilla essence
2 tablespoons raspberry jam

METHOD

Base

1. Preheat oven to 180°C. Line a 20 cm square sandwich tin with baking paper.
2. Cream Fairy and sugar together until light and fluffy. Beat in the egg and fold into the flour.
3. Press the mixture into prepared tin.

Topping

1. Combine coconut, sugar, egg and vanilla together, mix well.

Assembly

1. Spread the raspberry jam over the base and spread the coconut mixture evenly over the top.
2. Place into the oven and bake for 15-20 minutes or until golden brown.
3. Cool in tin and cut into squares.





Anzac Biscuits

PREP 15 min COOKING TIME 12 min MAKES approx. 18 biscuits

The first Anzac biscuits were long-distance messages of love and care. A traditional Australian icon these crunchy and delicious Anzac biscuits were and still are family favourites.

INGREDIENTS

125g (½ block) Fairy margarine
3 tablespoons golden syrup
½ teaspoon bicarb soda
2 tablespoons hot water
150g (1 cup) plain flour, sifted
110g (½ cup) caster sugar
90g (1 cup) desiccated coconut
90g (1 cup) rolled oats

METHOD

1. Pre-heat oven to 150°C. Line 2 baking trays with baking paper.
2. Melt Fairy and golden syrup in a small saucepan over a low heat. Add the bicarb soda mixed with water.
3. Combine the dry ingredients in a large mixing bowl, pour melted Fairy mixture into the centre and mix together.
4. Roll heaped tablespoons of the mixture and place on the prepared trays. Flatten the mix down with the palm of your hand until approx. 1 cm.
5. Bake for 10 – 12 minutes or until golden brown. Cool on a cooling rack.

Store in an airtight container.





Melting Moments

PREP 20 min COOKING TIME 12 min MAKES approx. 10 biscuits

These rich, fine-textured biscuits have a sweet orange filling.
You will absolutely melt with glee the moment you bite into one.

INGREDIENTS

Biscuits

125g (½ block) Fairy margarine, softened
75g (½ cup) icing sugar, sifted
½ teaspoon vanilla essence
75g (½ cup) cornflour, sifted
100g (⅔ cup) plain flour, sifted

Orange cream

60g (¼ block) Fairy margarine, softened
160g (1 cup) icing sugar, sifted
1 teaspoon grated orange rind
½ tablespoon orange juice
Raspberry jam to serve
Icing sugar to dust

METHOD

Biscuits

1. Preheat oven to 160°C. Line baking trays with baking paper.
2. Cream Fairy, icing sugar and vanilla together until light and fluffy. Add cornflour and flour and mix well.
3. Roll heaped teaspoons of mixture into balls and place on the prepared trays. Flatten with the back of a fork to make an indent.
4. Bake in oven for 10-12 mins until golden.

Orange cream

1. Beat the Fairy until smooth. Gradually add icing sugar. Beat until light and creamy.
2. Add the rind and juice and beat until combined.

Assembly

1. Sandwich two biscuits together with the orange filling and some raspberry jam.
2. Dust with icing sugar.



Grandma's Apple Pie

PREP 1 hr 20 min COOKING TIME 30 min SERVES 8

Your grandma's apple pie recipe is good but this one is better. A perfect apple pie is one of the most important life skills you can master. You will elicit oohs and aahs every time you serve slices of this classic apple pie with its crisp crust and tender apples.

INGREDIENTS

Pastry

350g (2 ⅓ cups) plain flour, sifted
150g (1 cup) self raising flour, sifted
250g (1 block) Fairy margarine, cut into small pieces
1 egg yolk
1 teaspoon vanilla essence
60ml (¼ cup) cold water

Filling

20g Fairy margarine
6 large cooking apples, peeled and sliced
110g (½ cup) caster sugar
juice and zest of one lemon
¼ cup sultanas
¼ teaspoon cloves
½ teaspoon cinnamon

Assembly

1 egg, lightly beaten
3 tablespoons caster sugar
Vanilla ice cream to serve

METHOD

Pastry

1. Combine flours and Fairy in a food processor. Process until mixture resembles fine breadcrumbs. Add egg yolk, vanilla essence and sufficient water until pastry comes together.
2. Knead dough lightly on a board, pat two thirds into a flat round shape. Wrap in baking paper. Repeat with the remaining one third. Place into the refrigerator for 30 minutes to chill.
3. Pre-heat oven to 200°C.
4. Roll out the larger piece of pastry on a floured board and line a 20 cm pie dish.
5. Line with baking paper and fill with baking beans or rice. Rest in refrigerator for another 20 minutes.
6. Blind bake pastry for 10 minutes. Remove the paper and beans or rice. Reduce the temperature to 180°C. Leave to cool.

Filling

1. Melt Fairy in a heavy based pan over a low heat add the remaining filling ingredients. Cover with a lid and cook for 8-10 minutes until the apple have softened. Stir occasionally.
2. Remove from heat and leave to cool.

Assembly

1. Fill the pie with the cooled apple mixture.
2. Roll out the remaining pastry, place on top of the pie, seal the edges and crimp together.
3. Brush with the egg and sprinkle over sugar. Make 3 vents in the pie top to allow steam to escape.
4. Place in oven and bake for 15 minutes, reduce heat to 150°C and bake for a further 20 minutes or until golden brown.

Serve warm with ice cream.

Are you a pie lover? Then check out this recipe to make a sweet traditional lemon meringue pie - with a tender pastry crust, a tangy lemon filling and a topping of soft, fluffy meringue. YUM!



Lemon Meringue Pie

PREP 1 hr 25 min COOKING TIME 15 min SERVES 6

INGREDIENTS

Pastry

250g (1 $\frac{2}{3}$ cup) plain flour, sifted
80g ($\frac{1}{2}$ cup) icing sugar
125g ($\frac{1}{2}$ block) chilled Fairy margarine, cut into small pieces
1 egg
1-2 tablespoons cold water

Filling

40g Fairy margarine
75g ($\frac{1}{2}$ cup) corn flour
110g ($\frac{1}{2}$ cup) caster sugar
juice and zest of 2 lemons
250ml (1 cup) water
3 egg yolks

Meringue

3 egg whites
110g ($\frac{1}{2}$ cup) caster sugar
Pinch of cream of tartar

METHOD

Pastry

1. Combine flour icing sugar and Fairy in a food processor. Process until mixture resembles fine breadcrumbs. Add egg and sufficient water until pastry comes together.
2. Knead lightly on a board and pat into a round flat shape. Wrap in baking paper and place in the refrigerator for 30 minutes to rest.
3. Preheat oven to 200°C.
4. Roll dough out on a floured bench to a circle and line a 20 cm x 5 cm fluted tin.
5. Line with baking paper and fill with baking beans or rice. Rest in refrigerator for another 20 minutes.
6. Blind bake pastry for 10 minutes. Remove the paper and beans or rice, reduce the temperature to 180°C and bake for another 15 minutes or until golden. Leave to cool.
7. Turn oven temp down to 160°C.

Filling

1. Combine the Fairy, cornflour, sugar, juice, zest, and water in a saucepan. Bring to the boil and whisk continuously until smooth, thick and glossy. Remove from heat and cool.
2. Once cooled add the egg yolks and combine well. Place a piece of baking paper on top to prevent a skin forming.

Meringue

1. Whisk the egg whites at high speed until soft peaks form. Reduce the speed and add cream of tartar. Slowly add the sugar 1 spoonful at a time until combined. Increase the speed and whisk until glossy and stiff.

Assembly

1. Fill the cooled pastry case with the lemon filling. Top with the meringue. Make swirls in the meringue with the back of a spoon.
2. Bake in oven for 10- 15 minutes until the meringue is golden.
3. Leave to cool before serving

So if you are a faint of heart chocolate cake person, this is not the cake for you. Delicious and easy, this rich chocolate cake is sure to become a favourite with the delicious cream and strawberry jam filling; and topped with a dark chocolate ganache.



Rich Chocolate Cake

PREP 30 min COOKING TIME 20 min SERVES 8-10

INGREDIENTS

Cake

185g ($\frac{3}{4}$ block) Fairy margarine, softened
330g (1 $\frac{1}{2}$ cups) caster sugar
 $\frac{1}{2}$ teaspoon vanilla essence
3 eggs
335g (2 $\frac{1}{4}$ cups) self raising flour, sifted
60g ($\frac{2}{3}$ cup) cocoa, sifted
250ml (1 cup) water

Ganache

225g dark chocolate, finely chopped
125ml ($\frac{1}{2}$ cup) cream
375ml (1 $\frac{1}{2}$ cup) cream, whipped
Strawberry jam
Fresh strawberries

METHOD

Cake

1. Preheat oven to 150 °C. Line 3 x 20 cm cake tins with baking paper.
2. Cream fairy, sugar and vanilla together until light and fluffy. Add eggs one at a time beating well after each addition.
3. Add dry ingredients into creamed mixture a quarter at a time, alternating with the water.
4. Divide mixture between the prepared tins.
5. Bake in oven for 20 minutes or until cooked.

Ganache

1. Place the cream into a saucepan and heat through. (do not boil)
2. Remove from the heat and add the chocolate, stir through until the chocolate has melted. Leave to cool. (The ganache will thicken while cooling.)

Assembly

1. Place one cake on a serving plate, spread with jam and one third of the whipped cream.
2. Repeat with the remaining cakes, jam and cream.
3. Spread over the chocolate ganache and top with sliced strawberries.





Mixed Fruit Tartlets

PREP 1 hr 30 min COOKING TIME 20 min SERVES 6

This classic French Fruit Tart has a sweet pastry crust that is filled with a rich and creamy custard and topped with fresh fruit. Your favorite fruit have never tasted so good!

INGREDIENTS

Pastry

250g (1 $\frac{2}{3}$ cup) plain flour, sifted

80g ($\frac{1}{2}$ cup) icing sugar

125g ($\frac{1}{2}$ block) chilled Fairy margarine, cut into small pieces

1 egg

1-2 tablespoons cold water

Pastry Cream

500ml (2 cups) milk

6 egg yolks

110g ($\frac{1}{2}$ cup) caster sugar

1 teaspoon vanilla essence

50g ($\frac{1}{3}$ cup) cornflour, sifted

125ml ($\frac{1}{2}$ cup) cream

Berries, cherries, stone fruit

Raspberry jam, warmed

METHOD

Pastry

1. Combine flour, icing sugar and Fairy in a food processor. Process until mixture resembles fine breadcrumbs. Add egg yolk and sufficient water until pastry comes together.
2. Knead lightly on a board, divide into 6 pieces and pat each piece into a round flat shape. Wrap in baking paper and place in the refrigerator for 30 minutes to rest.
3. Roll a piece of dough on a floured board into a circle and line six 8 cm fluted tart tins. Repeat with the remaining dough pieces.
4. Line each case with baking paper and fill with baking beans or rice. Rest in refrigerator for another 20 minutes.
5. Preheat oven to 200°C.
6. Blind bake pastry for 10 minutes. Remove the paper and beans or rice, reduce the temperature to 180°C and bake for another 10 minutes or until golden. Leave to cool.

Pastry Cream

1. Bring the milk to the boil in a heavy based saucepan.
2. In a large bowl, whisk egg yolks, sugar, cornflour and vanilla together.
3. Pour milk over the yolks and whisk together, return to the saucepan. Whisk continuously and cook over a medium until the mixture thickens.
4. Pass through a coarse strainer if there are lumps. Place a piece of baking paper on top to prevent a skin forming. Leave to cool.
5. Beat cream until soft peaks form and stir through the pastry cream. You may need to re whip the pastry cream if it has set too hard before stirring through the cream



Shortbread

PREP 15 min COOKING TIME 15 min MAKES approx. 20 biscuits

While a good shortbread biscuit is worth the trip to the bakery, we love to get into the kitchen and create our own. These shortbread biscuits are fun to make and go perfectly with tea or coffee or as an after dinner snack.

INGREDIENTS

125g (½ block) Fairy margarine, softened
80g (½ cup) icing sugar
½ teaspoon vanilla essence
150g (1 cup) plain flour, sifted
35g (¼ cup) cornflour, sifted

METHOD

1. Pre-heat oven to 150°C. Line a baking tray with baking paper.
2. Cream Fairy, icing sugar and vanilla essence together until light and fluffy.
3. Fold through the flours until the mixture comes together.
4. Knead lightly and roll out on a floured board to approx. 1 cm thick.
5. Cut the shortbread into desired shapes, stars, hearts or cut into fingers.
6. Place onto the prepared tray. Bake for 12-15 minutes, or until lightly coloured.





Christmas Fruit Mince Pies

PREP 60 min COOKING TIME 15 min SERVES approx. 18 pies

Little mince pies are a universal favourite at Christmas time and these are extra special with a delicious almond pastry base. Perfect to offer when friends drop in over the festive season.

INGREDIENTS

Almond pastry

260g (1 $\frac{3}{4}$ cups) plain flour, sifted
185g ($\frac{3}{4}$ block) chilled Fairy margarine, cut into small pieces
80g ($\frac{2}{3}$ cup) ground almonds
75g ($\frac{1}{3}$ cup) caster sugar
2 egg yolks
3 tablespoons cold water

Filling

50 g dark chocolate, roughly chopped
 $\frac{1}{4}$ cup currents
 $\frac{1}{2}$ cup diced dried figs
60ml ($\frac{1}{4}$ cup) brandy
 $\frac{1}{2}$ cup sultanas
1 small apple, grated
finely grated zest of 1 orange
1 tablespoon brown sugar
 $\frac{1}{4}$ teaspoon cloves
 $\frac{1}{4}$ teaspoon nutmeg
 $\frac{1}{2}$ teaspoon cinnamon
Icing sugar, for dusting

METHOD

Almond pastry

1. Combine flour and Fairy in a food processor. Process until mixture resembles fine breadcrumbs. Add the ground almonds and sugar. Pulse the processor to just combine. Add egg yolk and sufficient water until pastry comes together.
2. Knead dough lightly on a board, pat two thirds into a flat round shape. Wrap in baking paper. Repeat with the remaining one third. Place into the refrigerator for 30 minutes to chill.
3. Preheat oven to 180 °C.

Filling

1. Place all of the filling ingredients, into a food processor and combine until the mixture just comes together.

Assembly

1. Roll out the larger of the pastry onto a lightly floured board. Cut out 12 x 8-cm discs with a cookie cutter. Line a 12 hole patty pan with the discs. Divide the filling between the pastry cases.
2. Roll out the remaining pastry and cut out 12 x 6 cm discs. Brush the edges with water and place over the top and seal the edges together.
3. Bake in the oven for 15 minutes or until the pastry is golden brown.
4. Once cooled, dust with icing sugar.
5. Re roll remaining dough and repeat process.

Option: use a 6 cm star shape cutter to make a different top for the pies.



**Fairy**

fairybaking.com.au