

Choc Ginger Horses' Heads

Ingredients

- 6 cups flour
- 1 tsp baking powder
- 1 tsp salt
- 500g butter
- 2½ cups sugar
- 4 egg replacers or eggs
- 4 tsp vanilla
- 4 tsp ginger powder
- 1 tbsp cocoa powder



VEGETARIAN

Method

1. Cream together the butter and sugar, add vanilla and egg replacer, beat until light and fluffy. Add the flour, baking powder and salt, then divide dough into two equal portions.
2. To one portion, add ginger powder and cocoa and mix again until one solid colour.
3. Divide each portion into half – you should have two brown and two white balls of dough. Roll each ball into a long 'snake' approx 1.5 inches thick (it may help to wrap the snake in baking paper when rolling). Taking the handle of a long wooden spoon, make an indentation in the centre of the snake, running the length of the dough. Make the indentation in the white log slightly deeper than the brown log.
4. You should now have two snakes which are u-shaped in cross section. Take the white snake and slot one side of the u into the other side, so they slot together in the groove. Roll together to incorporate and wrap tightly in baking paper or plastic wrap. Refrigerate. When you are ready to bake, slice into half to 1 cm slices and cook at 180° C for about 15 minutes.

Coconut Lime Shortbread

Ingredients

- 1½ cup coconut
- 1½ cups sugar
- 8 tbsp lime zest
- 3 tsp vanilla
- 7½ cups flour
- 678g butter



VEGETARIAN

Method

1. Get over the fact that that's a LOT of butter. Yes, yes it is. We've acknowledged that, so let's move on.
2. Cream together the butter and the sugar, then add in the vanilla, lime zest and coconut. Incorporate the flour – you may need to switch beaters on your mixer to a dough hook.
3. Roll out dough into 3-4 snakes, each one around 1-2 inches in diameter. There aren't too many rules here, just go with your gut. Wrap your rolls tightly in baking paper or gladwrap and refrigerate until hard.
4. Slice into 1cm thick rounds and bake at 180° C for 10-15mins or until firm to touch.

EXTRA SPECIAL – need a bit more sunshine in your day? Wait until shortbread is cool then make a thick icing of icing sugar, lime juice and extra lime zest. Spread liberally over each biscuit and when solid, offer to workmates who need a mouthful of tropical happiness.

