

The sweet aroma of baking never fails to warm the heart and create anticipation for the celebration that is to come. Whether it is Christmas, Chinese New Year, Hari Raya or Deepavali, there is no better way to get into the festive mood than to fill the house with the irresistible smell of buttery baked treats.

With 42 specially-created cookie and cake recipes, including variations of the festive must-have — pineapple tarts — this book will inspire you as you prepare delightful treats, no matter the occasion.

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Home-made with Love

Marshall Cavendish Cuisine

Home-made with Love

Sweet Treats for Every Occasion



A special collection of recipes created
in collaboration with SCS Dairy

For Review Only

Home-made
with Love



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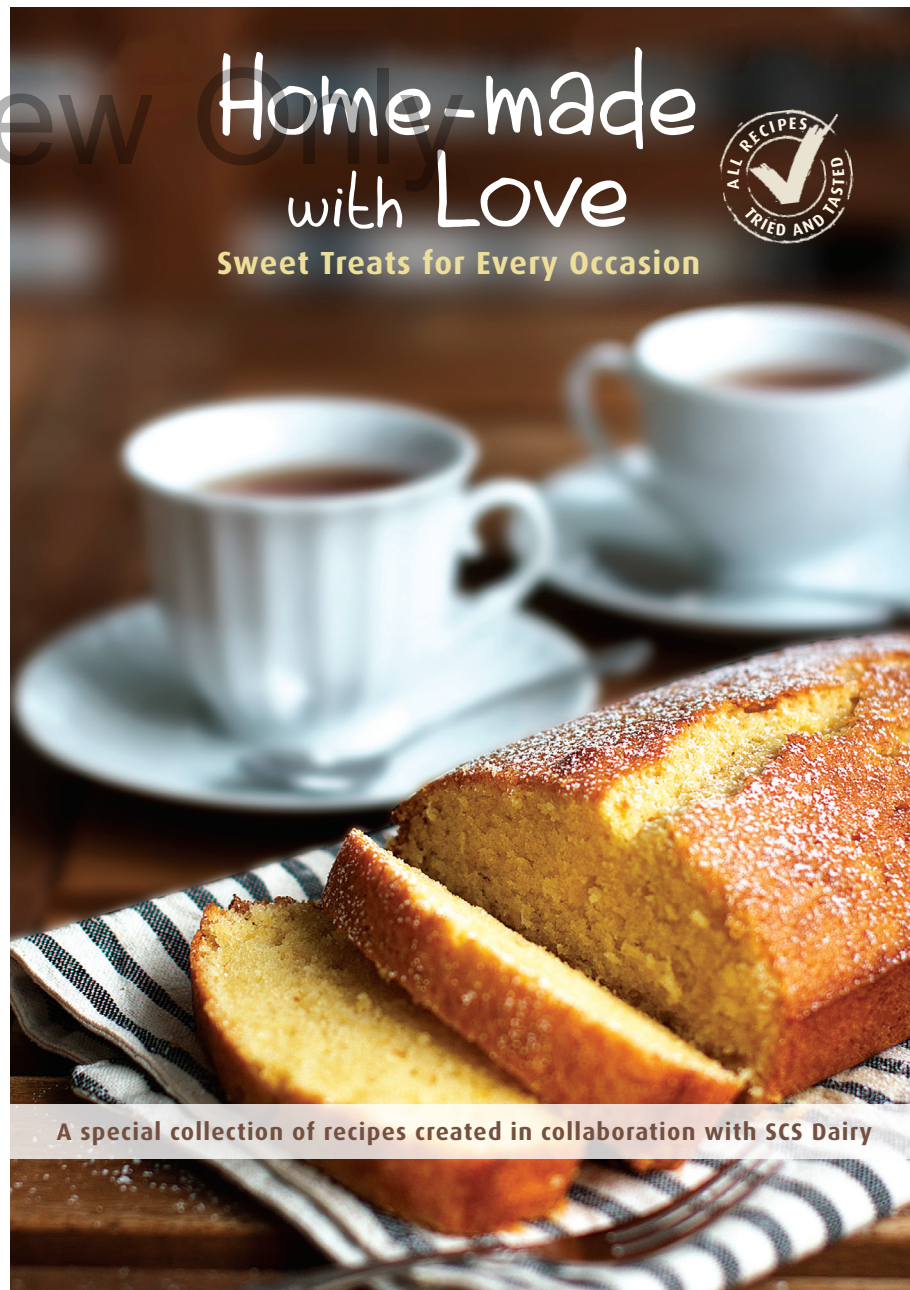
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Traditional Open Pineapple Tarts

For Review Only

Makes about 80 tarts

Pineapple Jam

3 pineapples, peeled
and cut into wedges
300 g castor sugar

Tart Pastry

400 g plain flour
40 g icing sugar
1 tsp salt
250 g chilled unsalted
butter, cut into cubes
1 egg
1 egg yolk

*A video demonstration of
this recipe is available on
www.scsdairy.com*

1. Prepare pineapple jam. Using a hand grater, grate pineapple and discard core.
2. Cook pineapple in a heavy bottom pan over medium heat, stirring until pulp thickens.
3. Reduce heat, add castor sugar and stir until pineapple paste is thick. Set aside to cool before portioning into 12 g balls.
4. Prepare tart pastry. In a bowl, sift flour and icing sugar together. Add salt and mix lightly.
5. Rub butter into flour using fingertips until mixture resembles fine breadcrumbs. Add egg and egg yolk and continue to mix.
6. Cover dough with a damp cloth and set aside to rest for about 10 minutes. Line baking trays and set aside.
7. On a floured surface, roll dough into a 0.5-cm thick sheet using a rolling pin. Cut out tart bases with a 3.8 cm pineapple tart mould. Top each tart base with a ball of pineapple jam.
8. Preheat oven to 170°C. Place tarts on baking trays and bake for 15 minutes until tarts are golden brown.
9. Leave tarts to cool on a wire rack before serving or storing in an airtight container.



Matcha Surprise For Review Only

Makes about 50 tarts

300 g plain flour
40 g icing sugar
10 g matcha powder
20 g custard powder
A pinch of salt
250 g chilled unsalted butter, cut into cubes
2 egg yolks
1 tsp condensed milk
500 g pineapple jam (page 8)

Egg Wash

2 egg yolks
1 Tbsp water
1 Tbsp condensed milk

1. Sift flour, icing sugar, matcha powder and custard powder into a mixing bowl and add salt.
2. Rub butter into flour mixture using fingertips until mixture resembles fine breadcrumbs.
3. Add egg yolks and condensed milk, and mix well into a dough.
4. Cover dough with a damp cloth and set aside.
5. Line baking trays. Set aside.
6. Portion pineapple jam into 10 g balls.
7. Portion dough into 12 g balls. Flatten a ball of dough slightly and top with a ball of pineapple jam. Bring edges of dough up to enclose pineapple jam. Roll to form a smooth ball.
8. Place slightly apart on prepared baking trays. Preheat oven to 175°C.
9. Prepare egg wash. Beat egg yolks with water and condensed milk.
10. Brush tarts with egg wash and bake for 15–18 minutes or until tarts are golden brown.
11. Leave tarts to cool on a wire rack before serving or storing in an airtight container.



Peanut Butter Cookies

Makes about 46 cookies

125 g salted butter,
at room temperature
80 g demerara sugar
1 egg
1/2 tsp vanilla extract
150 g crunchy peanut
butter
200 g plain flour
1 tsp baking soda
80 g roasted peanuts,
chopped, for topping

1. Preheat oven to 175°C. Line baking trays. Set aside.
2. Using an electric mixer, cream butter and demerara sugar on medium speed until light and fluffy.
3. Add egg and vanilla extract and mix until combined. Scrape down sides of bowl to make sure everything is well combined.
4. Add peanut butter and mix until creamy.
5. In a separate bowl, sift flour and baking soda together. Fold flour mixture into batter and mix well into a dough.
6. Take a teaspoonful of dough and roll into a ball. Repeat with remaining dough.
7. Flatten dough slightly and place 5 cm apart on prepared baking trays. Press chopped peanuts into each cookie.
8. Bake for 12 minutes until cookies are golden brown.
9. Leave cookies to cool on a wire rack before serving or storing in an airtight container.



Lime and Coconut Cupcakes

Makes 12 cupcakes

175 g salted butter,
at room temperature

175 g castor sugar

1 big lime, grated
for zest + more for
topping

1 tsp lime juice

4 tsp coconut cream

175 g self-raising
flour, sifted

Toasted desiccated
coconut, for topping

1. Preheat oven to 175°C. Line a 12-hole muffin pan. Set aside.
2. Using an electric mixer, cream butter and castor sugar together until light and fluffy.
3. Fold in lime zest, lime juice, coconut cream and flour.
4. Spoon batter evenly into muffin pan. Level surface with a teaspoon.
5. Bake for 18 minutes until cupcakes are golden brown or a skewer inserted into the centre of cakes comes out clean.
6. Allow cupcakes to cool on a wire rack before decorating with toasted desiccated coconut and remaining lime zest.

