



# *Family Favourite Recipes*



**12**  
**DELICIOUS**  
**RECIPES**  
**INSIDE**



# *Family Favourite Recipes*

*For over 130 years Kiwis have grown up with Chelsea Sugar in their baking.*

*We celebrate New Zealand's baking favourites with this collection of recipes*

*- they are simple to make and with Chelsea Sugar you know they are going to taste and look great.*



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# Sunday Pancakes

**Serves: 4**

**Prep time: 5 mins**

**Cooking time: 3–4 mins each**

1 cup Edmonds Self Raising Flour

2 Tbsp **Chelsea White Sugar**

½ tsp finely grated lemon zest  
(optional)

1 cup Meadow Fresh Milk  
(or Soy/Rice milk)

1 egg, lightly beaten

30g Tararua Butter, melted  
(or dairy free spread)

**Chelsea Maple Flavoured Syrup**  
or **Honey Maple Flavoured Syrup**,  
or **Easy Pour Golden Syrup**  
for drizzling

Sift the flour and sugar into a bowl. Make a well in the centre of the dry ingredients. Add the lemon zest, milk, egg and melted butter/margarine and whisk to combine.

Heat a large non-stick frying pan over medium-low heat and grease lightly with butter or oil. For each pancake, place 2 tablespoons of batter into the pan.

Cook for 2 minutes or until bubbles form on the surface. Turn and cook for a further 1 to 2 minutes or until the pancakes are cooked through. Serve warm with fruit and drizzled with syrup.

Watch how to make them at [chelsea.co.nz](http://chelsea.co.nz)

**Tip:** This recipe can be easily made dairy free. Simply follow our alternative ingredients suggestions.







Sticky & delicious, you'll love our

*Pecan & Maple  
Pinwheel Scones*

Find the recipe at [chelsea.co.nz](http://chelsea.co.nz)



# Banana Choc Chip Muffins

**Makes: 12**

**Prep time: 10 mins**

**Cooking time: 15–18 mins**

- 2 eggs
- 2 ripe bananas, peeled and mashed
- ¼ cup Simply Pure Canola, Vegetable or Soya Oil
- 1 cup Meadow Fresh Milk
- ¾ cup **Chelsea Soft Brown Sugar**
- 2½ cups Edmonds Standard Grade Flour
- 4 tsp Edmonds Baking Powder
- 1 cup chocolate chips

Preheat oven to 180°C conventional or 160°C fan-forced. Grease a standard sized 12-hole muffin tin or line with paper cases.

In a large bowl lightly beat the eggs, mashed bananas, oil, milk and sugar together. Mix in the flour, baking powder and chocolate chips until just combined.

Spoon into prepared tin and bake for 15–18 minutes until golden brown (they should spring back when gently touched). Cool for 2 minutes in the tins, then gently twist and ease the muffins out to cool on a wire rack.

Watch how to make them at [chelsea.co.nz](http://chelsea.co.nz)

**Tip:** Try not to over mix as the muffins will end up dense and tough.





If you like these you'll love our  
*Raspberry & White  
Chocolate Muffins*

Find the recipe at [chelsea.co.nz](http://chelsea.co.nz)





# Vanilla Cupcakes

## with Buttercream Icing

**Makes: 24**

**Prep time: 20 mins**

**Cooking time: 20 mins**

150g Taranua Butter, softened  
1½ cups **Chelsea Caster Sugar**  
2 eggs  
2½ cups Edmonds Self Raising Flour  
¼ cups Meadow Fresh Milk  
2 tsp vanilla essence

### **Buttercream Icing**

200g Taranua Butter, softened  
3 cups **Chelsea Icing Sugar**  
¼ tsp vanilla essence  
3–4 Tbsp Meadow Fresh Milk  
Strawberries, sugar flowers or sprinkles to decorate.

Preheat oven to 190°C or 170°C fan-forced. Beat butter with an electric mixer until smooth, add sugar and beat until light and fluffy. Add eggs and mix well. Sift in the flour, add the milk and vanilla then beat until smooth.

Place paper baking cases in a cupcake tin, spoon in mixture until they are about ¾ full (don't overfill or they will form peaks). This recipe makes 24 cupcakes so you might need to do this in two batches.

Bake for 20 minutes until golden or until they spring back when lightly pressed. Turn out onto a wire rack to cool while you prepare the icing.

Watch how to make them at [chelsea.co.nz](http://chelsea.co.nz)

### **Butter Icing**

Beat the butter until it is pale and fluffy. Sift in the icing sugar and mix in the vanilla essence and milk until you have a light, fluffy mixture. Add extra milk if you need a softer consistency. Spread or pipe icing over cupcakes and top with decorations as desired.







For a burst of citrus, try our

## *Lemon Curd Cupcakes*

Find the recipe at [chelsea.co.nz](http://chelsea.co.nz)



# Super Moist Chocolate Cakes

**Makes: 12** Prep time: 15 mins

Cooking time: 20–22 mins

½ cup **Chelsea White Sugar**

½ cup **Chelsea Soft Brown Sugar**

¾ cup + 2 Tbsp Edmonds Standard  
Grade Flour

¼ cup + 2 Tbsp cocoa powder

¾ tsp Edmonds Baking Soda

¾ tsp Edmonds Baking Powder

¼ tsp salt

1 egg

½ cup Meadow Fresh Milk

¼ cup Simply Pure Canola Oil

1 tsp vanilla

½ cup boiling water

## **Pink Berry Icing**

375g **Chelsea Berry Flavoured  
Icing Sugar**

2–3 Tbsp hot water

50g Taranua Butter, softened

Preheat the oven to 180°C

conventional or 160°C fan-forced.

Line a 12 hole muffin tray with

paper cases. Sift the dry ingredients

including the sugars into a large

bowl. Add the egg, milk, oil and

vanilla then beat with a mixer until

combined. Scrape the sides of the

bowl then add the boiling water and

mix until just combined (the batter

will be runny). Pour the batter into

a measuring cup (it's easier and

cleaner than using a spoon) and pour

evenly into each paper case until ¾

filled (don't over fill or the mixture

will overflow).

Bake for 20–22 minutes or until a

skewer inserted in the centre comes

out clean.

Watch how to make them at

[chelsea.co.nz](http://chelsea.co.nz)

## **Pink Berry Icing**

Mix icing sugar with hot water. Add

butter and beat until light and fluffy.

Pipe or spread onto muffins. Freeze

any left-over icing.





Try our unbelievably light  
*Ginger Sponge  
Butterfly Cakes*

Find the recipe at [chelsea.co.nz](http://chelsea.co.nz)



# Best Ever Carrot Cake

**Serves: 8–10**

**Prep time: 20 mins**

**Cooking time: 1 hour**

¾ cup Edmonds Self Raising Flour  
¾ cup Edmonds Wholemeal Flour  
1 tsp mixed spice  
½ tsp ground cinnamon  
½ tsp ground ginger  
1 tsp Edmonds Baking Soda  
1 cup **Chelsea Raw Sugar** or  
**Chelsea Organic Coconut Sugar**  
3 large eggs  
1 cup Simply Pure Canola Oil  
1 tsp vanilla essence  
¾ cup chopped walnuts  
2 cups grated carrot  
½ cup sultanas or raisins  
2 Tbsp desiccated coconut

## **Cream Cheese Icing**

250g Meadow Fresh Cream  
Cheese, chopped  
2 cups **Chelsea Icing Sugar**  
Lemon: 1 Tbsp each of zest  
and juice

Pre-heat the oven to 180°C conventional or 160°C fan-forced. Sift flours, spices and soda into a large mixing bowl. Add the remaining ingredients and stir with a wooden spoon until just combined, don't beat. Grease and line a 20cm or 23cm cake tin (6cm deep) with baking paper. Pour the cake mixture into the prepared tin and smooth the surface.

Bake for 1 hour or until cooked (when a skewer inserted into the centre of the cake comes out clean). Remove from oven, cool, then remove from the cake tin and peel away the paper. Swirl icing over the cake.

## **Cream Cheese Icing**

Beat all of the ingredients together until combined and fluffy.







Chocolate lovers will love our  
*Chocolate Mud Cake with  
Chocolate Ganache Icing*

Find the recipe at [chelsea.co.nz](http://chelsea.co.nz)



# Banana Cake

**Serves: 8**

**Prep time: 20 mins**

**Cooking time: 45–50 mins**

1 cup **Chelsea White Sugar**  
or **Chelsea Organic Raw Sugar**

100g Tatarua butter, melted

3 eggs

3 bananas, mashed with a fork

½ cup Meadow Fresh Milk

1 tsp Edmonds Baking Soda

150ml Meadow Fresh Yoghurt

2 cups Edmonds Standard  
Grade Flour

3 tsp Edmonds Baking Powder

## **Lemon Icing**

50g Tatarua Butter, room  
temperature

2½ cups **Chelsea Icing Sugar**

2 Tbsp lemon juice

2 tsp hot water

Preheat oven to 160°C conventional or 140°C fan-forced. Grease a 21cm round spring-form tin (with high sides) and line base with baking paper. Beat sugar, melted butter and eggs until pale and creamy. Add the mashed bananas and beat well.

Heat the milk in the microwave until nearly boiling (approx. 1 min). Mix in the baking soda then stir into the banana mixture. Add the yoghurt, flour and baking powder. Mix well and pour into the prepared cake tin.

Bake for 45–50 minutes until the cake is cooked in the middle and just pulling away from the edges of the tin (insert a skewer into the centre, if it comes out clean it is cooked). Cool in tin for 5 minutes then release the sides and cool on a wire rack. When cold, swirl with icing.

## **Lemon Icing**

Beat all of the ingredients together until combined and creamy.

Optional: Add 1 tablespoon of lemon zest for an extra zesty version.





Love lemons? You'll love our

## *Lemon Syrup Loaf*

Find the recipe at [chelsea.co.nz](http://chelsea.co.nz)





# Sticky Date Pudding

with  
Butterscotch Sauce

**Serves: 6–8**

**Prep time: 15 mins**

**Cooking time: 45–50 mins**

1¼ cups pitted dates, chopped  
1¼ cups boiling water  
1 tsp Edmonds Baking Soda  
60g Taranua Butter, cubed, softened  
¾ cup **Chelsea Soft Brown Sugar**  
or **Chelsea Dark Cane Sugar**  
2 eggs  
1 cup Edmonds Self Raising Flour

## **Butterscotch Sauce**

2 cups **Chelsea Soft Brown Sugar**  
or **Chelsea Dark Cane Sugar**  
250ml Meadow Fresh cream  
50g Taranua Butter  
1 tsp vanilla essence

Preheat oven to 180°C conventional or 160°C fan-forced. Grease a deep 20cm square cake tin or a loaf tin. Line base with baking paper.

In a large bowl combine dates, boiling water and soda, stand for 5 minutes. Add butter and sugar and stir until combined. Add eggs and flour, mix until just combined. Pour mixture into prepared tin. Bake 45–50 minutes or until cooked through. Stand for 10 minutes before turning out of tin. Slice and serve warm with hot Butterscotch Sauce poured over the top.

## **Butterscotch Sauce**

Combine all ingredients in medium sized saucepan, stir over low heat until sugar has dissolved and butter has melted.

Watch how to make this at [chelsea.co.nz](http://chelsea.co.nz)

**Tip:** For a richer flavour and deeper colour use Chelsea Dark Cane Sugar.







Here's another easy winter pudding

## *Self Saucing Ginger Toffee Pudding*

Find the recipe at [chelsea.co.nz](http://chelsea.co.nz)



# Apple Crumble

**Serves: 4–6**

**Prep time: 20 mins**

**Cooking time: 40–45 mins**

½ cup Edmonds Standard Grade Flour  
¼ cup rolled oats  
¼ cup desiccated coconut  
¼ cup **Chelsea Soft Brown Sugar**  
75g Tararua Butter  
½ tsp mixed spice or cinnamon  
5–6 granny smith apples  
2 Tbsp **Chelsea Golden Syrup**  
2 Tbsp **Chelsea Demerara Sugar**  
(optional)

Pre-heat oven to 190°C conventional or 170°C fan-forced. Mix all dry ingredients together and then rub in butter until mixture becomes crumbly. Peel and cut apples into wedges and place in an oven proof dish. Drizzle with golden syrup. Spread the crumble mixture over the top of the apples. Sprinkle Chelsea Demerara Sugar on top for an extra crunchy topping (optional).

Place dish in the centre of oven, bake for 40–45 minutes until apples are cooked. Serve while hot with vanilla ice cream or cream.

Watch how to make this at [chelsea.co.nz](http://chelsea.co.nz)

**Tip:** Try other fruit such as plums, peaches and pears; these work well combined with apple.





Get a citrus hit with  
our super easy

## *Citrus Tart*

Find the recipe at [chelsea.co.nz](http://chelsea.co.nz)





# Honey Bubbles

**Makes: 12 squares or 24 fingers**

**Prep time: 4 mins**

**Cooking time: 5 mins**

125g Tatarua Butter

2 Tbsp honey

1 cup **Chelsea White Sugar**

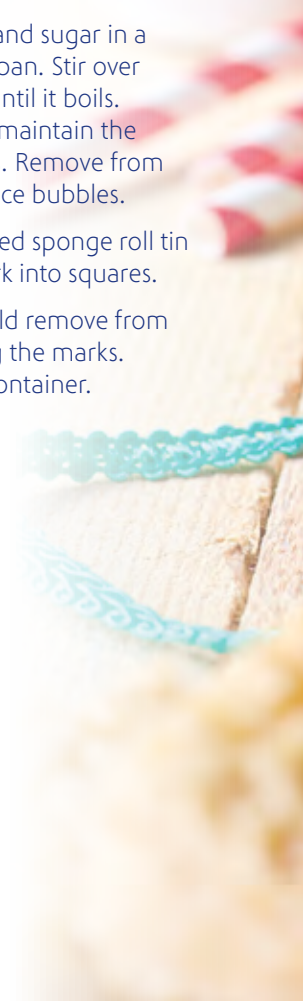
3½ cups rice bubbles cereal

Grease a sponge roll tin, approximately 20 x 30cm or similar.

Place butter, honey and sugar in a medium sized saucepan. Stir over medium-high heat until it boils. Turn heat down but maintain the boiling for 5 minutes. Remove from heat and stir in the rice bubbles.

Press into the prepared sponge roll tin and leave to set. Mark into squares.

When completely cold remove from the tin and cut along the marks. Store in an airtight container.







Here's another party favourite:

## *Apricot Fudge Slice*

Find the recipe at [chelsea.co.nz](http://chelsea.co.nz)



# Russian Fudge

**Makes: 36 pieces**

**Prep time: 5 mins**

**Cooking time: 20–30 mins**

3½ cups **Chelsea White Sugar**

125g Tatarua Butter

3 Tbsp **Chelsea Golden Syrup**

½ cup Meadow Fresh Milk

½ tsp salt

200g sweetened condensed milk  
(half a standard tin)

2 tsp vanilla essence

Grease a 20cm square cake tin.

Place all the ingredients except the vanilla into a medium, heavy based saucepan. Warm over a gentle heat until the sugar has dissolved, about 10–15 mins. Bring to a gentle boil and cook for about 10–15 minutes, until it reaches the soft ball stage (120°C). Remove from the heat and add the vanilla. Cool for 5 minutes then beat using an electric mixer until the fudge is creamy and thick and has lost its gloss (approx. 10 minutes). Pour into prepared tin and cut into pieces once set.

Watch how to make this at [chelsea.co.nz](http://chelsea.co.nz)

**Tip:** Cut two sheets of baking paper the width of the tin, criss-cross the paper to line the tin making sure the sheets are long enough to extend over the sides. Use the paper to lift the fudge out of the tin once it has set.





For chocolate lovers, try our

## *Chocolate Fudge*

Find the recipe at [chelsea.co.nz](http://chelsea.co.nz)





# Chocolate Chip Biscuits

**Makes: 30**

**Prep time: 15 mins**

**Cooking time: 12 mins**

125g Taramua Butter

½ cup **Chelsea Soft Brown Sugar**  
(lightly packed)

½ cup **Chelsea Caster Sugar**

½ tsp vanilla essence

1 egg

1¾ cups Edmonds Self Raising Flour

½ tsp salt

½ cup chocolate chunks or chips

Preheat oven to 180°C conventional or 160°C fan-forced and grease or line two baking trays with baking paper.

Beat butter, sugars and vanilla until pale and creamy, add egg and beat until mixed. Sift in flour and salt, mix until combined before stirring in the chocolate chunks or chips.

Roll heaped teaspoon sized balls of mixture and place on tray, press down lightly with a floured fork. Bake for approx. 12 minutes.

Watch how to make them at [chelsea.co.nz](http://chelsea.co.nz)

**Tip:** Substitute chocolate with Smarties, M&Ms or chopped nuts.







If you like these you'll love our

## *Afghan Biscuits*

Find the recipe at [chelsea.co.nz](http://chelsea.co.nz)



# Gluten Free Chocolate Chip Cookies

**Makes: 30**

**Prep time: 15 mins**

**Cooking time: 12–15 mins**

185g Tatarua Butter, softened to room temperature  
1¼ cups **Chelsea Soft Brown Sugar** (lightly packed)  
2 extra large eggs  
1½ cups Edmonds Gluten Free Plain Flour  
1 tsp Edmonds Baking Powder  
1½ cups desiccated coconut  
½ cup ground almonds  
230g dark chocolate chips

Preheat oven to 200°C conventional (180°C fan-forced). Line 3 oven trays with baking paper.

Beat butter and sugar until pale and creamy. Add eggs one at a time, beating between each addition.

Sift flour and baking powder together. Add sifted flour, coconut, ground almonds and choc chips to butter mixture. Mix until well combined.

Roll tablespoonsful of cookie dough, place 5cm apart on prepared trays. Flatten slightly with hand. Bake for 12–15 mins, leave to cool on tray.





If you like these you'll love our

## *Peanut Butter Biscuits*

Find the recipe at [chelsea.co.nz](http://chelsea.co.nz)





# Sugar and

## Everyday



### Chelsea White Sugar

With its pure taste, even texture and white colour, Chelsea White Sugar is ideal for most baking as well as sweetening tea and coffee. Our white sugar is not bleached; any colour is simply removed by filtration (similar to how the charcoal in water filters work).



### Chelsea Raw Sugar

Delicately flavoured and mildly aromatic, the natural cane sugar syrup coating on Chelsea Raw Sugar brings a warm golden colour and honey-like flavour to cakes, pastries and slices. Use in recipes to complement the flavour and colour, such as carrot cakes, fruit cakes and oatly slices.



### Chelsea Caster Sugar

Use Chelsea Caster Sugar for recipes that require a light and delicate texture such as pavlova, cupcakes or sponge cakes. The extra fine crystals trap air easily when beaten with butter or egg whites and they dissolve quickly and evenly, giving consistent results.



### Chelsea Soft Brown Sugar

With its small syrup coated crystals, Chelsea Soft Brown Sugar gives a deliciously soft, moist texture to biscuits, slices, cakes and puddings. Its caramel aroma and flavour enhances the taste of baking, particularly for caramel sauces and slices.



### Chelsea Icing Sugar

For fluffy buttercream icing or melt-in-your-mouth shortbread, powder fine Chelsea Icing Sugar is perfect for recipes that require a smooth finish and soft texture. Add the simplest decorating touch to cakes and desserts by sieving a light dusting over the top.





# Syrups Guide

## Syrups



### Chelsea Golden Syrup

Made from 100% natural cane sugar, Chelsea Golden Syrup adds an unmistakable toffee-like flavour to sweet and savoury dishes. Use to add moisture and a soft texture to baking as well as a distinctive rich flavour. For baking, use tinned syrup as it is thicker and richer than bottled pouring syrups.



### Chelsea Treacle

With a more intense flavour and darker colour than Chelsea Golden Syrup, Chelsea Treacle can be used to create moist, flavoursome cakes and biscuits. It works particularly well alongside robust flavours such as ginger and other warm spices.



### Chelsea Blackstrap Molasses

Made from the concentrated juice extracted from sugar cane, Chelsea Blackstrap Molasses contains natural minerals such as iron, calcium, magnesium and potassium. It has a distinctive liquorice flavour and can be used in recipes that call for Golden Syrup.



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## Drizzling Syrups



### Chelsea Easy Pour Golden Syrup

Lighter in flavour and consistency than the Chelsea Golden Syrup in the tin, use to drizzle over pancakes, crumpets and desserts. It also works well as a glaze for meats and roasted vegetables.



### Chelsea Maple & Honey Maple Flavoured Syrups

Perfect for drizzling on pancakes, porridge and puddings or as a glaze for roasted ham. Choose from Chelsea Maple Flavoured or Chelsea Honey Maple Flavoured Syrup (with natural manuka honey extract) to add a burst of flavour to your favourite dish.



# Sugar and

## Specialty



### Chelsea Dark Cane Sugar

This muscovado style sugar brings an intense flavour and moist texture to recipes such as gingerbread, fruitcake, chocolate cakes and brownies. Use in recipes that call for brown sugar, or for the best tasting porridge try Chelsea Dark Cane Sugar sprinkled on top.



### Chelsea Coffee Sugar Crystals

With the largest crystals of any sugar in the Chelsea range, Chelsea Coffee Sugar Crystals dissolve slowly to infuse full flavoured sweetness into hot drinks such as coffee. The course texture makes it ideal for sprinkling over pie crusts, crumbles and muffins to add a super crunchy topping.



### Chelsea Demerara Sugar

While Chelsea Demerara Sugar is best known for sweetening good coffee, it also brings a warm caramel flavour to fruit tarts and baked goods. With a slightly larger crystal size than white sugar, Chelsea Demerara Sugar dissolves slowly adding a crunchy caramelised finish when sprinkled over muffins, cakes or biscuits.



### Chelsea Organic Coconut Sugar

Chelsea Organic Coconut Sugar\* is unrefined, organically grown and sustainably farmed, retaining many nutrients including calcium and iron. Use in place of Chelsea Soft Brown Sugar or Chelsea Dark Cane Sugar to add rich caramel and butterscotch flavours. As it is unrefined it has an irregular texture, so it works best in recipes that don't call for 'beating/creaming butter with sugar or egg whites'.

\*BioGro™ Organic Certified.



# Syrups Guide



## Chelsea Organic Raw Sugar

Made from sugar cane that has been grown without the use of herbicides, pesticides or artificial fertilisers, Chelsea Organic Raw Sugar is BioGro™ organic certified. Use in place of standard Chelsea White Sugar or Chelsea Raw Sugar for everyday baking and sweetening needs.



## Pure Decorating Icing Sugar

Chelsea Pure Decorating Icing Sugar dissolves effortlessly and evenly to create a smooth, firm finish. The absence of starch allows it to achieve a hard setting texture which is ideal for piping and making decorative features. Great for biscuits, wedding and celebration cakes.



## Chelsea Flavoured Icing Sugars

The quick and easy way to add a delicious finish to cupcakes, cakes, biscuits and slices. Just add hot water, mix and they are ready to go. No artificial colours or flavours. Choose from Chocolate Icing or Berry Flavoured Icing.



## Chelsea Jam Setting Sugar

Jam making is easy with our blend of sugar and apple pectin which helps jam set quickly. The 4 minute boiling time means that more of the fresh colour and goodness of the fruit is retained. Perfect for fruit that is low in pectin such as strawberries, nectarines, peaches and raspberries. All you need is one pack of Chelsea Jam Setting Sugar and 1kg fruit.







Share the  
*joy*



More crowd pleasers at [chelsea.co.nz](http://chelsea.co.nz)

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