



THE COOKBOOK

Creating delicious moments



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Tim Tam scones

PREP TIME 10 MINS COOK TIME 12 MINS

Why not switch up the flavour of these decadent afternoon tea favourites. If you love white chocolate, swap out Tim Tam Original biscuits with Tim Tam White biscuits. Or if caramel is more your thing, use Tim Tam Chewy Caramel biscuits for extra caramel goodness.

5 Arnott's Tim Tam
Original biscuits
4 cups (600g) self-raising
flour, sifted
300ml thickened cream
300ml lemonade
whipped cream and
strawberries, to serve

- 1 Preheat oven to 200°C fan-forced. Line a baking tray with baking paper.
- 2 Roughly chop Tim Tam biscuits.
- 3 Place flour in a large bowl. Add the cream and lemonade; using a butter knife, stir the mixture until it starts to come together. Add chopped biscuits; stir to combine but don't overmix.
- 4 Transfer dough onto a work surface and knead gently (see tip), then pat down into a 3cm thick disc.
- 5 Using a lightly floured 5cm round cutter, cut out rounds. Place on lined tray and bake for 10–12 minutes, or until golden. Cool.
- 6 Serve scones split in half, topped with whipped cream and strawberries.

MAKES 12

A TIP FROM
Chef Ness

Scones need a light touch, so be mindful not to overknead the dough or the scones may be tough.

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Scotch Finger lemon cheesecake slice

PREP TIME 10 MINS FRIDGE TIME 4 HRS+

This recipe uses just four ingredients to create a creamy, citrusy family favourite. Make sure to grate the lemon before you squeeze out the juice. Store the slice in an airtight container in the fridge for up to 3 days.

250g pkt Arnott's Scotch Finger biscuits (or 250g Arnott's Gluten Free Scotch Finger biscuits)
zested lemon rind, to decorate

LEMON FILLING

250g cream cheese, softened
395g can sweetened condensed milk
1 tsp finely grated lemon zest
½ cup (80ml) lemon juice

- 1 Grease and line an 18cm x 28cm slice tin with baking paper, extending the paper 2cm above edge of tin.
- 2 Arrange 12 Scotch Finger biscuits on base of tin. Finely chop the remaining 2 biscuits and set aside.
- 3 Lemon Filling: In the bowl of an electric mixer, beat cream cheese, condensed milk, lemon zest and juice for 3 minutes or until well combined and smooth. Spread mixture evenly over the biscuit base. Cover and refrigerate for 4 hours or overnight until firm.
- 4 Scatter top with the chopped biscuits and zested lemon rind. Cut into pieces before serving.

MAKES 12

A TIP FROM

Chef Ness

Because there is no gelatine in this slice, the texture will be on the slightly (but still delicious) softer side.





Scotch Finger chocolate caramel slice

PREP TIME 15 MINS **COOK TIME** 20 MINS **FRIDGE TIME** 40 MINS

Get ready to dive into layers of buttery biscuits, heavenly caramel and chocolate goodness with this decadent slice recipe. Who can resist?

BISCUIT BASE

250g pkt Arnott's Scotch Finger biscuits (or 250g Arnott's Gluten Free Scotch Finger biscuits)
100g unsalted butter, melted

CARAMEL FILLING

395g can sweetened condensed milk
2 tbsp golden syrup
60g unsalted butter

CHOCOLATE TOPPING

180g dark chocolate, melted
1 tsp vegetable oil

1 Preheat oven to 170°C fan-forced. Grease and line an 18cm x 28cm slice tin, extending paper 2cm above edge of tin.

2 Biscuit Base: Place Scotch Finger biscuits in the bowl of a food processor and pulse until fine crumbs form. Add melted butter and pulse until combined. Press mixture firmly into base of tin, smoothing the surface with a spoon or flat-based glass. Cover and refrigerate for 20 minutes until firm.

3 Caramel Filling: Place condensed milk, golden syrup and butter in a saucepan over medium heat. Cook, stirring, for 8 minutes or until starting to bubble. Spread caramel mixture over biscuit base. Bake for 10–12 minutes or until golden. Remove from oven and allow to cool.

4 Chocolate Topping: Place chocolate and oil in a microwave-safe bowl. Microwave for 1–2 minutes on medium power, stirring every 30 seconds until melted and smooth. Pour over the filling. Cover and refrigerate for 20 minutes or until chocolate is set.

5 Cut slice into squares before serving.

MAKES 24



Scan here for a short how-to video making this recipe.





Nice baked cheesecake

PREP TIME 20 MINS **COOK TIME** 1 HR **FRIDGE TIME** 20 MINS

What's the secret to a silky smooth filling? Make sure the cream cheese, eggs and sour cream are all at room temperature before you start.

berries and thick cream,
to serve, optional

BISCUIT BASE

250g pkt Arnott's Nice
biscuits

125g butter, melted

CREAM CHEESE FILLING

2 x 250g pkts cream
cheese, at room
temperature

$\frac{3}{4}$ cup (165g) caster sugar

2 tsp finely grated
lemon zest

3 eggs

250g sour cream

2 tbsp lemon juice

- 1** Preheat oven to 150°C fan-forced. Grease and line base of a 22cm (base measure) springform tin.
- 2** Biscuit Base: Place Nice biscuits in the bowl of a food processor and pulse until fine crumbs form. Add melted butter and pulse until combined. Spoon mixture into tin, press firmly over the base and up the sides, smoothing the surface with the back of a spoon or flat-based glass. Refrigerate for 20 minutes or until firm.
- 3** Cream Cheese Filling: In the bowl of an electric mixer, beat cream cheese, sugar and lemon zest until well combined. Add eggs, one at a time, beating well after each addition. Add sour cream and lemon juice, beating until combined. Pour mixture over biscuit base. Place tin on an oven tray.
- 4** Bake for 1 hour or until just set (cake should have a slight jiggle to the filling when gently shaken). Turn oven off and leave cheesecake in the oven with the door ajar until cooled (this helps prevent it from cracking). Cover and refrigerate until ready to serve.
- 5** Serve slices of cheesecake with berries and thick cream, if you like.

SERVES 10-12





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Choc Ripple cherry loaf

PREP TIME 25 MINS FRIDGE TIME 8 HRS+

Made with just a few ingredients, this classic flavour pairing of chocolate and cherry makes this dessert a favourite for all ages and any occasion. Cut the loaf on the diagonal so each serving gets a layered effect.

600ml thickened cream
2 tsp vanilla extract
2 x 250g pkts Arnott's
Choc Ripple biscuits
fresh cherries and toasted
coconut flakes, to serve

- 1** In the bowl of an electric mixer, beat 450ml of the cream with vanilla until firm peaks form.
- 2** Line a 6.5cm x 13cm x 24cm loaf tin with cling wrap. Spread $\frac{1}{3}$ cup of the whipped cream over base of the tin. Place 8 Choc Ripple biscuits on the cream in the tin and spread with a little more cream. Spread $1\frac{1}{2}$ teaspoons of cream on the base of a biscuit then sandwich with the top of another biscuit. Place on its side on top of the base biscuits, running lengthways to form a log. Repeat until all the biscuits have been used to form two logs running side-by-side.
- 3** Spread the remaining whipped cream over the completed loaf. Cover and refrigerate for 8 hours or overnight to allow the biscuits to soften.
- 4** Close to serving, in the bowl of an electric mixer beat the remaining cream until firm peaks form. Turn loaf out onto a serving plate and spread cream all over.
- 5** To serve, top loaf with fresh cherries and toasted coconut.

SERVES 12