



*let them eat*

*Make it the Best*

CAKE

*and muffins, and pancakes, and...*





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For these and other great recipe ideas visit: [edlyn.com.au](http://edlyn.com.au)

Deliver something sweet this season with this creative selection of Edlyn recipes.

Featuring delicious milkshakes and smoothie flavours plus great ideas for mouthwatering cakes, cheesecakes and muffins - there's something for every sweet tooth!

For more inspiration and recipes simply visit: [www.edlyn.com.au](http://www.edlyn.com.au)

*now that's sweet!*





# hazelnut mousse pancakes with chocolate syrup

## INGREDIENTS:

### For the Pancakes

900g Edlyn Buttermilk Pancake Mix  
900ml chilled water

### For the Mousse

150g Edlyn Hazelnut Mousse Mix  
300ml chilled milk

150ml Edlyn Chocolate Topping

## METHOD:

### For the Mousse

1. Place chilled milk into a mixing bowl with the **Edlyn Hazelnut Mousse Mix**, and mix on medium speed for 1 minute or until combined
2. Scrape down sides of the bowl and mix on high for a further 6 minutes, when finished place mousse into the fridge for 1 hour to set.

### For the Pancakes

1. Place **Edlyn Buttermilk Pancake Mix** into bowl, pour over water and blend together until it forms a smooth batter
2. Place batter into a fry pan on a medium heat, start cooking until golden brown on each side (evenly divide the pancake batter to achieve 20 pieces)
3. Once cooked arrange 2 pancakes on plate and spoon mousse into centre of each, then roll each pancake around mousse
4. When complete drizzle with **Edlyn Chocolate Topping**.

SERVES: 10

PREP TIME: 10 MINS

COOKING TIME: 10 MINS

*Why not try:*

For chocolate pancakes, simply add some of Edlyn's cocoa powder to the pancake mix



*Make it the Best*



*Serving Suggestion*





# delicious milkshake creations

SERVES: 1  
PREP TIME: 5 MINS  
COOKING TIME: N/A

## INGREDIENTS:

60ml Edlyn Topping (any flavour)  
2 scoops of ice cream  
250ml milk

## Flavours:

Chocolate	Spearmint
Strawberry	Raspberry
Vanilla	Pineapple
Caramel	Blue Heaven
Banana	Coffee
Lime	



## METHOD:

1. Place **Edlyn Topping**, ice cream and milk in to a blender and blend until thick.

Edlyn's complete range of flavoured toppings are versatile enough to use on anything you can imagine. Try adding these delicious ingredients to create your own exciting recipes.



Rocky Road  
Milkshake

add marshmallows  
and nuts



Tim Tam  
Milkshake

add blended  
Tim Tams



Fruit  
Milkshake

add fresh fruit  
to the mix



Delicious  
Smoothies

add low fat yoghurt  
instead of ice cream

*Why not try:*

For even more deliciousness why not combine topping flavours, such as chocolate and spearmint or vanilla and raspberry?



# double choc cheesecake

## INGREDIENTS:

### For the Cheesecake

1kg Edlyn Cheesecake Mix  
100g Edlyn Cocoa Powder  
700ml chilled water

### For the Cheesecake Base

1 x 250g pkt Arnott's Chocolate  
Ripple biscuits  
100g melted butter

## METHOD:

### For the Base

1. Place choc ripple biscuits into food processor and blend until they resemble fine biscuit crumbs
2. Add melted butter and mix until combined
3. Pack biscuit crumb mix into a greased 20cm round spring form tin. Refrigerate until set.

### For the Cheesecake

1. Add water, **Edlyn Cheesecake Mix** and **Edlyn Cocoa Powder** into a bowl and mix on high speed for 4 minutes until smooth
2. Pour cheesecake mixture over biscuit base and chill for 4 hours
3. When set you can sprinkle some cocoa powder over the top and garnish with choc flakes.

SERVES: 8

PREP TIME: 20 MINS

COOKING TIME: N/A

*"We use Edlyn's great products, the quality and taste is not matched by any other brands we have tried before."*

Karlyn Hampton – Owner Courthouse Hotel - Southport QLD

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Serving Suggestion



# choc berry mousse cake

## INGREDIENTS:

### For the Cake

250g Edlyn Utility Cake Mix  
25g Edlyn Cocoa Powder  
50g eggs  
100ml chilled water

### For the Mousse

150g Edlyn Chocolate Mousse Mix  
250ml chilled milk

1 punnet of raspberries  
1 punnet of blackberries

## METHOD:

### For the Cake

1. Add water and eggs into a mixing bowl, then add **Edlyn Utility Cake Mix** and **Edlyn Cocoa Powder**
2. Mix on low speed for 1 minute, then scrape down bowl and mix on high for a further 4 minutes. Finish mix on low speed for another 2 minutes
3. Place cake batter into a 18cm spring form tin lined with baking paper, and bake in a preheated oven at 180c for 25-30 minutes
4. Once cake is cooked allow to rest.

### For the Mousse

1. Place chilled milk into a mixing bowl with the **Edlyn Chocolate Mousse Mix**, and mix on medium speed for 1 minute or until combined
2. Scrape down sides of the bowl and mix on high for a further 6 minutes
3. Pour chocolate mousse over cake and smooth over top of cake with a palette knife. Refrigerate until mousse is set.
4. Finish by adding a selection of raspberries and blackberries on top of cake.

*Why not try:*

*For a richer flavour, why not blend extra raspberries and blackberries into the cake mix.*

SERVES: 8  
PREP TIME: 20 MINS  
COOKING TIME: 30 MINS



Serving Suggestion



# muffin combinations

## INGREDIENTS:

500g Edlyn Muffin Mix  
240ml water

## METHOD:

1. Preheat oven to 180°C and lightly grease a non-stick muffin tray
2. Add the **Edlyn Muffin Mix** with 240ml of water to a mixing bowl and mix on low speed for 1 minute
3. Scrape down sides of the bowl and mix on high for a further 3 minutes.
4. Place mixture into muffin tray lined with paper cups
5. Bake for 25 minutes (you can check to see if the muffins are ready by inserting a skewer into the centre of the muffin, if it comes out clean then the muffin is ready).

Add these delicious ingredients to any of **Edlyn's Muffin Mix** products to create your choice of mouthwatering muffins.



Apple &  
Cinnamon



Chocolate  
Chip



Blueberry or  
Banana



Raspberry &  
White Choc

*Why not try:*

Leave a few lumps when mixing, over stirring can harden the finished muffin.

SERVES: 18  
PREP TIME: 10 MINS  
COOKING TIME: 25 MINS



*Make it the Best*



Serving Suggestion



# caramel swirl cheesecake

## INGREDIENTS:

### For the Cheesecake

1kg Edlyn Cheesecake Mix  
150ml Edlyn Caramel Topping  
700ml chilled water

### For the Base

1pkt Arnott's Butternut Snap biscuits  
100g melted butter

## METHOD:

### For the Base

1. Place Butternut Snap biscuits into food processor and blend until they resemble fine biscuit crumbs
2. Add melted butter and mix until combined
3. Pack biscuit crumb mix into a greased 20cm round spring form tin. Refrigerate until set.

### For the Cheesecake

1. Add water and **Edlyn Cheesecake Mix** into a bowl and mix on high speed for 4 minutes until smooth
2. Pour cheesecake mixture over biscuit base and drizzle with **Edlyn Caramel Topping** and swirl through with a skewer then chill for 4 hours
3. When set, cut into 8 pieces and top with **Edlyn Caramel Topping** and pecan nuts (optional).

SERVES: 8  
PREP TIME: 20 MINS  
COOKING TIME: N/A

*Why not try:*

Add any of Edlyn's delicious toppings to create a variety of cheesecake flavours.



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Serving Suggestion



have your cake and eat it too!



Check out the rest of Edlyn's great products:

**CONCENTRATES** Concentrate Cordials, Concentrate Jelly.

**BEVERAGE** Cordial, Granita Syrup, Drinking Chocolate.

**TOPPING** Traditional Topping, Diet Topping, Maple Syrup.

**DESSERT MIXES** Mousse, Self Saucing Pudding, Instant Pudding, Sticky Date Pudding, Diet Jelly.

**BAKERY MIXES** Cheesecake, Chocolate Cake, Carrot Cake, Orange Cake, Utility Cake, Sponge Cake, Muffin, Creme Muffin, Buttermilk Scone, Buttermilk Pancake.

**CULINARY** Egg Mayonnaise, Lemon & Lime Juice, Vinegar, Cocoa Powder, Corn Flour, Custard Powder, Golden Syrup, Glucose, Gelatine, Baking Powder, Bi carb Soda.

For a complete list of Edlyn products visit: [www.edlyn.com.au](http://www.edlyn.com.au)

need a little more on the side?



Why not try the rest of these Wood's products:

**DRESSINGS** Caesar Salad Dressing.

**MAYONNAISE** Egg Mayonnaise, Horseradish Cream, Honey Mustard Mayonnaise, Lime & Chilli Mayonnaise.

**RELISHES** Tomato Relish, Chilli Jam, Onion Marmalade, Red Capsicum Relish.

**SAUCES** Peanut Satay Sauce, Cranberry Sauce.

**PICKLES** Green Tomato Pickle.

**CHUTNEYS** Hot Apple Chutney, Apricot & Mango Chutney, Green Mango Chutney, Country Style Tomato Chutney, Tomato Kasoundi, Bush Tomato Chutney, Mango Chilli Chutney.

For a complete list of Wood's products visit: [www.woodscondiments.com.au](http://www.woodscondiments.com.au)