



# SHINE FOR HANNAH

Recipe Book



# Sweet Shortbread Cookies

**Serves:** 20 Biscuits

**Prep Time:** 20mins

**Cook Time:** 15mins

## Ingredients

- 150g plain flour, plus extra for dusting
- 100g butter, chilled and cubed
- 50g caster sugar, plus 1 tbsp for sprinkling

## Method

1. Pre-heat the oven 170C/150C fan/gas 3.
2. Put the flour, butter and sugar into a mixing bowl. Use your hands to combine the ingredients until the mixture looks like breadcrumbs.
3. Clump the dough until it comes together as a dough.
4. On a lightly floured surface, use a rolling pin to roll out the dough to ½ cm thick. Cut the dough into fun shapes and don't be afraid to get creative!
5. Place the cookies on a lined baking tray 2cm apart.
6. Chill the dough in the fridge for 20 mins, then bake for 15-20 mins until golden brown.
7. Remove the shortbread cookies from the oven and leave to cool on the tray for 10 mins.

**Creative Tip:** Wait until the cookies are fully cool and decorate with fun icing!

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# Vanilla Choc Chip Cupcakes

**Serves:** 9 Cupcakes

**Prep Time:** 40mins

**Cook Time:** 20mins

## Ingredients

- 120g butter, softened
- 120g caster sugar
- 2 eggs
- 1 tsp vanilla extract
- 120g self-raising flour

## Method

1. Preheat oven to 180C/160C fan/gas 4 and place in oven to heat.
2. Cream the butter and sugar together in a bowl until pale.
3. Beat the eggs in a separate bowl and mix into the butter mixture along with the vanilla extract.
4. Fold in the flour and choc chip pieces adding a little milk until the mixture is of a dropping consistency.
5. Grease the heated tin and spoon the mixture until they are three quarters full.
6. Bake in the oven for 10-15 minutes, or until golden-brown on top and a skewer inserted into one of the cakes comes out clean. Set aside to cool for 5-10 minutes. Then place on a wire rack.

**Creative Tip:** Use the cake toppers and wrappers provided in your host kit!

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# Berry and White Choc Muffins

**Serves:** 12-15 Muffins

**Prep Time:** 20mins

**Cook Time:** 20mins

## Ingredients

- 100g butter softened, plus 1 tbsp, melted, for greasing
- 140g caster sugar
- 2 large eggs
- 140g natural yogurt
- 1 tsp vanilla extract
- 2 tbsp milk
- 250g plain flour
- 2 tsp baking powder
- 1 tsp bicarbonate of soda
- 125g frozen berries
- 140g of white choc chips

## Method

1. Preheat oven to 200C/180C fan/gas 6 and place in oven to heat
2. Beat the butter and caster sugar together until pale and fluffy.
3. Add the eggs and beat in for 1 min, then mix in the yogurt, vanilla extract and milk.
4. Combine the flour, baking powder and bicarb in a bowl with ¼ tsp fine salt, then tip this into the wet ingredients and stir in.
5. Fold in the blueberries and divide the mixture between the muffin cases.
6. Bake for 5 mins, then reduce oven to 180C/160C fan/gas 4 and bake for 15-18 mins more until risen and golden.
7. Cool in the tin for 10 mins, then carefully lift out onto a wire rack to finish cooling.

**Creative Tip:** Use the cake toppers and wrappers provided in your host kit!

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# Banana Bread

**Serves:** 8-10 Slices

**Prep Time:** 15mins

**Cook Time:** 50mins

## Ingredients

- 140g butter, softened, plus extra for the tin
- 140g caster sugar
- 2 large eggs, beaten
- 140g self-raising flour
- 2 tbsp ground cinnamon
- 1 tsp baking powder
- 2 very ripe bananas, mashed
- 60g white choc-chips

## Method

1. Preheat oven to 180C/160C fan/gas 4 and place a 2lb loaf tin to heat.
2. Cream 140g softened butter and 140g caster sugar until light and fluffy.
3. Beat the eggs with a dash of milk.
4. Fold in the flour, baking powder, cinnamon, choc chips and mashed bananas.
5. Grease the heated tin and pour mixture to three-quarters.
6. Bake for about 50 mins, or until cooked through. Check the loaf at 5-min intervals from around 30-40 mins in the oven.
7. Cool in the tin for 10 mins, then remove to a wire rack.

# Zucchini Slice

**Serves:** 12-15 Cupcakes

**Prep Time:** 40mins

**Cook Time:** 20mins

## Ingredients

- 5 Eggs
- 150g Self Raising Flour, sifted
- 375g zucchini, grated
- 2 Shallots finely chopped
- 2 tbsp lemon pepper
- 200g rindless bacon, chopped
- 1 cup grated cheddar cheese
- 60ml (1/4 cup) vegetable oil
- 3 tbsp paprika
- 1 tbsp italian herb mix

## Method

1. Preheat oven to 180C fan/gas 4 and place tin in the oven to heat.
2. Beat the eggs in a large bowl until combined. Add the flour and beat until smooth, then add zucchini, onion, bacon, cheese, oil and spices and stir to combine.
3. Grease and line a 30 x 20cm lamington pan. Pour into the prepared pan and bake in oven for 30 minutes or until cooked through.



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