EATING FOR HEALTH

RECIPE CLUB 24 SEPTEMBER, 2013



COOKING WITH FANNY

- Sesame Crackers
- Mixed Vege Bake



The next meeting will be held on 29 October, 2013. Invite your friends. See you then.

To access past recipes, please go to our church website: http://hamilton.adventist.org.au

A Community Service of the Seventh Day Adventist Church

SESAME CRACKERS

Ingredients

2½ cups of wholemeal flour.

1½ cups of rolled oats.

⅓ cup of sesame seeds.

1/₃ cup of olive oil.

2 teaspoons of sea salt.

I cup of hot water.

Procedure

- 1. Mix all the dry ingredients together.
- 2. Then, add oil and hot water; mix until combined, but do not overmix.
- 3. Roll out dough very thinly and put on tray.
- 4. Bake at 180°C for 20 minutes, until golden brown.



MIX VEGE BAKE

Ingredients

2 zucchinis.

1 onion.

1 red capsicum.

½ cup of green olives (pitted).

½ cup of cashews.

1 tablespoon of olive oil.

1 teaspoon of sea salt.

Procedure

- 1. Dice zucchinis, onion and capsicum.
- 2. Mix all ingredients together.
- 3. Bake at 180°C for 20—25 minutes.

