



Ronald McDonald
House Charities®
VIC & TAS

Chocolate Chip Cookies

Makes 24 serves

Ingredients

- 1 ½ cups unsalted butter, softened
- 1 ¾ cups brown sugar
- ½ cups granulated sugar
- 2 eggs
- 1 tablespoon vanilla extract
- 1 ½ tablespoons cornstarch
- 2 teaspoons baking soda
- 1 teaspoon salt
- 4 cups all-purpose flour
- 3 cups chocolate chips

Instructions

In the bowl, cream butter, brown and granulated sugar together on medium speed, beating until light and fluffy about 2-3 minutes. Add in eggs and vanilla and mix until incorporated on low speed. Turn mixer up to medium-high and mix for 1 minute.

Scrape down the sides of the bowl if needed. Add the cornstarch, baking soda, and salt. Mix for 30 seconds then slowly add the flour. Mix until fully incorporated.

Add the chocolate chips and either beat for a few seconds on low speed or fold in by hand.

Drop 2 tablespoons of the dough or roll into balls onto a lined baking sheet. Top with more chocolate chips if desired. chill for 20-25 minutes in the freezer.

When ready to bake, preheat oven to 180°C. Spread cookie dough on baking sheet lined with parchment paper, spaced 2 inches apart. Bake for 8-10 minutes until edges are just golden. Make sure not to over bake, the cookies will set up as they cool.

Remove from oven, let cool on baking sheet for 5-10 minutes, and then transfer to wire rack to finish cooling. (Store in an airtight container.)

Label Information

Gluten
Dairy
Egg

Gluten free



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Raspberry and White Chocolate Muffins

Makes 30 serves

Ingredients

- 750g (6 1/4 cups) gluten-free plain flour
- 400g (2 cups) caster sugar
- 2 1/2 tsp xanthan gum
- 3 3/4 tsp baking powder
- 1 1/4 tsp bicarbonate of soda
- 1 1/4 tsp salt
- 5 eggs
- 1 1/4 cups whole milk
- 275g butter, softened
- 2 1/2 tsp vanilla extract
- 500g white chocolate chips
- 625g fresh or frozen raspberries

Instructions

Pre-heat the oven to 180°C (160°C Fan) muffin tin with paper wraps or cases.

In a medium bowl, stir the dry ingredients together until combined.

Next, in a separate bowl, mix the wet ingredients together using an electric hand or stand mixer until combined. Be careful not to overmix to prevent your finished muffins from becoming dry and crumbly.

Add the dry ingredients to the wet and mix well.

Fold in the white chocolate chips and raspberries.

Scoop the batter into the muffin cases in equal portions.

Bake for 22-25 minutes until cooked. To check the muffins are cooked, insert a knife or skewer into a couple of the muffins to see if it comes out clean.

Cool the muffins in the tin for 10 minutes, then transfer to a wire rack to cool completely.

Once cool, decorate with the melted white chocolate.

Label Information

Dairy
Eggs



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Apple Crumble Slice

Makes 30 serves

Ingredients

- 2.5 cups (155g) plain flour
- 2.5 cups (110g) rolled oats
- 1 tsp salt
- 1 tsp bi-carbonate soda
- 1 cup (100g) raw sugar
- 1 cup (80g) brown sugar packed
- 1.5 cups (170g) unsalted butter melted
- 2 tsp vanilla extract
- 6 apples peeled and sliced thinly
- 4 tbs plain flour
- 4 tbs raw sugar
- 4 tsp ground cinnamon
- 1 tsp nutmeg

Instructions

Preheat oven to 170°C (160°C fan forced).

Line an 18X28cm slice tray with baking paper, allowing the edges to overhang.

In a large bowl, whisk together the plain flour, rolled oats, salt, bi-carb soda, raw sugar and brown sugar.

Add the melted butter and vanilla extract and stir mixture until well combined.

Spoon half of the crumble mixture into the bottom of the prepared tin and press very firmly into an even layer. Bake 15 minutes. Remove from oven and set aside.

To make the apple filling, place the sliced apples into a mixing bowl. Add the plain flour, raw sugar, cinnamon and nutmeg and mix until the apples are well coated.

Spread the apple slices in an even layer over the top of the cooked base.

Sprinkle the remaining crumble mixture over the top of the apple and press down lightly.

Bake for 25 minutes or until lightly golden. Remove from oven and allow to cool.

Cover and refrigerate for 30 minutes then take it out and cut into squares.

Label Information

Oats (Gluten)
Flour (Gluten)
Butter (Dairy)



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Raspberry Chocolate Brownies

Makes 30 Serves

Ingredients

- 2 cups butter, melted and slightly cooled
- 2 cups granulated sugar
- 2 cups packed brown sugar
- 8 large eggs
- 2 tablespoon pure vanilla extract
- 2 cups all-purpose flour
- 2 cups Dutch processed cocoa powder
- 2 teaspoon salt
- 2.5 cups chopped chocolate, divided
- 3 cups raspberries, fresh or frozen

Instructions

Preheat oven to 180°C. Spray a 9×13" metal baking pan with nonstick cooking spray. Line with parchment paper with an overhang on the sides and spray again. This will make it easy to lift the brownies out of the pan after baking. Set the pan aside.

In a large mixing bowl whisk together melted butter, granulated sugar, and brown sugar. Whisk until sugar is dissolved. Add the eggs and vanilla extract and whisk until smooth and combined.

Sift the flour, cocoa and salt into the mixing bowl. Stir with a spatula until combined. Don't over mix.

Fold in 1 cup of chopped chocolate and the raspberries. Stir carefully so you don't break up the raspberries.

Pour the batter into the prepared baking pan and spread it evenly. Bake for about 30–35 minutes, or until a toothpick inserted in the center comes out with just a few moist crumbs.

Let the brownies cool in the pan before using the parchment overhang to lift them out. Slice and enjoy!

Label Information

Butter (Dairy)
Chocolate (Dairy)
Eggs
Flour (Gluten)



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Vegan

Banana Bread

Makes 30 Serves

Ingredients

- 9 medium overripe bananas
- 1 cups granulated sugar
- 1 cups brown sugar
- 1 cups canola oil
- 6 teaspoons vanilla extract
- 6 cups all-purpose flour
- 3 teaspoon baking soda
- 3 teaspoon ground cinnamon
- 3 teaspoon salt
- 3 cups chopped walnuts

Instructions

Preheat oven to 180°C.

Lightly oil a loaf pan and arrange a strip of parchment paper width-wise along the center, with just a bit hanging out over each side.

Peel the bananas and place them into a large mixing bowl. Mash them well with a fork or potato masher.

Add sugar, brown sugar, oil, and vanilla to the bowl. Stir until well-mixed.

Add the flour to the bowl, then sprinkle the baking soda, cinnamon and salt on top of the flour.

Stir everything together just until mixed. Don't overmix. The batter will be thick. Fold in the walnuts.

Spoon the batter into the prepared loaf pan and smooth out the top with the back of a spoon.

Sprinkle the top with brown sugar.

Bake for 50 minutes, or until a toothpick inserted into the center comes out clean.

Remove the pan from the oven and transfer it to a wire rack. Allow the loaf to cool for at least 15 minutes before removing it from the pan. Slice and serve.

Label Information

Nuts (Walnuts)
Flour (Gluten)



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ANZAC Biscuits

Makes 30 Serves

Ingredients

- 170 g (1 cup) rolled oats
- 225 g (1 cup) plain flour
- 180 g (2/3 cup) brown sugar
- 105 g (2/3 cup) desiccated coconut
- 200 g butter
- 3 tablespoons golden syrup
- 3 tablespoons water
- 1 teaspoon bicarbonate of soda

Place butter, golden syrup and 2 tablespoons cold water into a microwave-safe bowl and heat for 3 minutes, until melted.

Stir through the bicarbonate of soda.

Pour the butter mixture over the oat mixture and stir to combine.

Roll level tablespoons of mixture into balls. Place on trays, 5cm apart and flatten slightly.

Instructions

Preheat oven to 160°C (fan-forced). Grease and line three flat baking trays with baking paper.

Combine the rolled oats, plain flour, brown sugar and coconut in a bowl.

For chewy ANZACS, bake for 10 to 12 minutes or until light golden. For crunchy ANZACS, increase cooking time to 12-15 minutes.

Leave on the baking trays for 5 minutes before transferring to a wire rack to cool completely.

Label Information

Dairy
Gluten



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Gluten Free

Rocky Road Chocolate Covered Strawberries

Makes 30 serves

Ingredients

- 500 grams roughly chopped milk chocolate
- 5 tablespoons shredded coconut
- 50 grams mini marshmallows
- 4 tablespoons sprinkles (choose sprinkles without nuts or gluten)
- 6 punnets of strawberries

Instructions

Place the chocolate in a small heatproof bowl and set over a small saucepan of gently simmering water, making sure the base of the bowl does not touch the water.

Stir for 1 to 2 minutes or until the chocolate is melted and smooth. Remove from the heat, keeping the bowl over the saucepan.

Line a large baking tray with baking paper.

In a small bowl, combine the coconut, marshmallows, and sprinkles.

Using their green tops to hold, dip one strawberry at a time into the melted chocolate, then immediately dip into the coconut mixture to coat. Place on the prepared tray.

Chill for 20 minutes to set.

Serve chilled.

Label Information

Coconut
Dairy