



GOODNESS FLOUR

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Add the following to the cake batter before cooking:

- 150g of frozen berries (raspberries, blackberries and / or blueberries all work well)
- 100g of chopped dark chocolate

Once the cake has finished cooking and cooled, top with:

- A dusting of cocoa powder
- Fresh berries



Replace the melted butter in the cake recipe with 170g of macadamia oil.

Add to the cake mix:

- 100g of chopped mint chocolate (not the gooey mint kind of chocolate, one with crispy pieces of mint in it)
- 1 - 2 drops of therapeutic grade peppermint essential oil (optional)

Pour the batter into the prepared tin and top with:

- 60g of finely chopped macadamia nuts

Once the cake has finished cooking and cooled, finish with:

- Fresh mint leaves



Replace the milk in the cake recipe with 170g strong espresso coffee.

Replace the melted butter with 170g of macadamia oil.

Add to the cake mix:

- 1 teaspoon of instant coffee

Pour the batter into prepared cake tin and top with:

- 75g of chopped walnuts or hazelnuts

Once the cake is cool, finish with a drizzle of:

- 100g of melted dark chocolate



Add to the cake mix:

- 50g of chopped halva

Make a chocolate ganache icing with:

- 100g of melted dark chocolate
- 2 tablespoons of good quality, fresh tahini

Once the cake has cooked, allow it to cool completely before icing.

Finish with:

- Finely sliced pieces of halva
- Sprinkling of sesame seeds (preferably unhulled)