Dalias Cakes

Blueberry Crumble Squares
makes 96 pieces

Base Layer

8oz potato flour
16 oz ground almonds
10oz sugar
2 eggs

Method
Mix together with whisk attachment till it forms crumbs that stick together when squeezed.
Sprinkle crumbs into 2 pre lined trays of 16 x 14 inch.
With wet hands, push the crumbs down to form a thin, smooth layer.
Bake on 180 C for 15 minutes.

Jam
¾ litre frozen blueberries
1 cup sugar
2 Tbsp lemon juice
2 Tbsp potato flour

Method
Blend till smooth and spread over baked base layer.

Crumb Layer

200g potato flour
250 ground almonds
¾ cup sugar
½ cup oil
Pinch salt

Method
Mix together with your fingers to form crumbs. Sprinkle evenly over the jam layer.
Bake for 20+ minutes till golden brown.
Slice when cool and enjoy!

Marble Nut / Chocy Nut Balls
makes 20 pieces

Ingredients

1 cup ground almonds
2 cup ground walnuts
¾ cup sugar
2 eggs
2 tspn baking powder
2 tspn vanilla sugar
3 Tbsp cocoa powder

Method
Mix together with whisk attachment till forms a dough.
Add cocoa to half the mixture and mix till combined.
Marble the two doughs together.
Form Cookies with a Tablespoon for right size.

Bake 180C for 15 minutes
Enjoy!

Dalias Cakes

Chocy Coconut Logs
makes 40 pieces

Ingredients

4 eggs (whites and yolks sep)
5 cups ground coconut
2 cups sugar

Method
Whisk up the eggs whites in a clean dry bowl till soft peaks form. Set aside.
Take rest of ingredients and mix up till crumbly.
Fold in the egg whites and press down the mixture till it comes together. It may look crumbly but dont want it too wet.

With wet hands, squeeze mixture into log shapes.
Bake on 180 C for 15 minutes.

Chocolate...
85 g chocolate
Piping bag

Method
Break the chocolate into pieces and place into a tinfoil tray.
Melt it in the already hot oven for 3 minutes. Don't want to bake it.

Fill the piping bag with melted chocolate and drizzle over the coconut logs.

Leave to cool.
Enjoy!