

Turkish Delight Cheesecake

Add the desired amount of chopped Trisco Turkish Delight filling to your cheesecake mix and deposit in cheesecake base.

OR

Heat the desired amount of Turkish Delight filling until it turns to liquid. Once you have filled the base with your cheesecake mix, spread the Turkish Delight liquid to cover cheesecake. The filling will set back to jelly so simply cut and serve.

Apple & Custard Crumble Slice

Pre-bake a sweet short bread pastry sheet. Mix an equal amount of Trisco Apple filling with a pre-made custard. Spread on to the base, then apply crumble topping or alternately use sweet pastry for the top.

Apple, Date & Walnut Miffins

1 kg flour	500g oats
4 tsp cinnamon	4 tsp baking powder
1 tsp baking soda	1 tsp salt
500g Trisco Apple filling	100g walnuts
100g chopped pitted dates	500 butter milk
250g oil	200g brown sugar
2 eggs	

Pre heat oven to 200 deg. Combine flour, oats, cinnamon, baking powder, baking soda and salt in large bowl. Add Trisco Apple filling, walnuts and dates. In a separate bowl, whisk buttermilk, oil, brown sugar and egg. Add the flour and apple mixture and fold until everything is moistened. DO NOT OVERMIX. Divide the batter into pre-prepared muffin tins and bake for around 20-25 minutes.

Rhubarb & Apple Bread

Spoon a small amount of Trisco Rhubarb & Apple filling into a small unbaked tart shell. Place around 50g of crumble mixture on top. Bake at 190 deg for 18-20 minutes.

This recipe can also be made into a slice by pre-baking a sweet short crust sheet in place of the tart shell

Rhubarb & Apple Bread

1kg Trisco Rhubarb & Apple filling
200mls oil
2 tsp vanilla
8 eggs
1.5kg flour
500g chopped walnuts
7 tsp baking powder
2 tsp salt
2 tsp cinnamon

Rocky Road Slice

Bake your brownie or mud cake slice (around 2cm thick). Heat Trisco Turkish Delight filling until it becomes liquid (65-70 deg). Pour over base and allow to set. Mix small colored marshmallows with Trisco Ganache and spread on top of the turkish delight layer.

Place Trisco Rhubarb & Apple filling, oil, vanilla and eggs in a bowl. Mix until combined. Add dry ingredients until combined and place into prepared loaf or bar tin. Bake in 180-200 deg oven for 50-60 mins or until ready.

