

# Vegetarian Nachos with Guacamole

## Ingredients:

- 1/2 a packet of corn chips
- 1/2 a can of refried beans
- 1/2 jar salsa
- 1 1/2 cups grated cheese (DF sub)
- Sour cream to serve (DF cub)

## Guacamole:

- 1 medium avocado
- 1 medium tomato- diced
- 1 lime- juiced
- 1 tbs finely chopped coriander

## Method:

1. Preheat the oven to 180 degrees Celsius and line a baking dish with baking paper.
2. Spread the corn chips over the base of a large baking dish.
3. Dollop the refried beans and salsa in small amounts over the corn chips with a tablespoon.
4. Sprinkle the cheese over the top.
5. Bake in the oven for 15 minutes, or until cheese has melted and browned.
6. Whilst the nachos are baking, prepare the guacamole by placing the avocado flesh in a bowl and mash it with a fork until smooth.
7. Stir the tomato, lime juice and coriander through the avocado mix.
8. Season with salt and pepper.
9. To serve the Nachos, top with the guacamole and sour cream.

## Equipment:

- Large baking dish
- Baking paper
- Knife x2
- Juicer
- Tablespoon
- Small mixing bowl
- Fork
- Measuring cups



# Chocolate Chip Cookies

## Ingredients:

- 125g butter, softened (DF sub)
- ½ cup caster sugar
- ½ cup brown sugar
- 1 egg (EF sub)
- 1 teaspoon vanilla extract
- 1 ½ cups Self Raising Flour- sifted (GF sub)
- 1 cup chocolate chips (GF,DF, V sub)



## Equipment:

- 2 baking trays
- Baking paper
- Hand Beaters
- Large plastic mixing bowl
- Measuring spoons
- Measuring cups
- Wooden spoon



## Method

1. Collect the ingredients and equipment. Preheat oven to 180C. Line 2 trays with baking paper.
2. Place the butter in a large plastic mixing bowl. Use the electric hand beaters to cream the butter until it is light and fluffy.
3. Add brown and white sugar and mix with the beaters to combine.
4. Add egg and vanilla extract and mix again to incorporate.
5. Add sifted flour and mix with a wooden spoon until flour is almost fully incorporated.
6. Add the chocolate chips and stir until fully incorporated.
7. Scoop up spoonful's of the mixture (approx. golf ball size) and roll into a ball. Flatten into a disk shape and place on baking trays 4cm apart.
8. Bake for 6 minutes, then turn the tray and bake for 6 more minutes (12 min total) or until the biscuits are just golden on the edges and pale golden on top. They will be slightly puffed up.
9. Cool on the tray and enjoy once cooled.