

XCentric Ideas

See Cream Crackers in a whole new light
... build new meals with this old-time
favourite.



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All photos my own

Why Cream Crackers???

How do you know Cream Crackers? With some kind of topping as a snack.

And? What else do you use Cream Crackers for?

I wanted to introduce you all to some new ways of using Cream Crackers.

Maybe you have a packet in your pantry and you really don't feel like using it as a snack ...

And these amazing recipes will show you what to do. You can also substitute cream crackers with Matzo Crackers.

I've had a dental procedure done, so 3 of my recipes were tasted by my hubby, Hein and 1 recipe was tasted by my friend, Riekie.

Never, ever ever!! Look at a Cream Cracker the same boring way.



Crabstick Cakes

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454 g crabsticks, defrosted, chopped finely
½ cup finely crushed cream crackers
2 x-large eggs, beaten
1/3 cup chopped fresh coriander
4 tbsp greek yoghurt
½ tsp paprika
Splash of hot sauce
Salt, pepper

Make cakes with your hands, let it rest in fridge for at least an hour. Preheat oven to 190 oC.

Grease a baking sheet. Place crab cakes onto the baking sheet, spray with 'spray & cook'.

Bake for 15 minutes, turn cakes over and bake for another 15 minutes till nicely browned.





Hein was my taste panel for this recipe – he absolutely loved it !!!!

Tomato Tartlets

Tomato Tartlets

60 ml melted butter
65 ml low-fat smooth cottage cheese
5-10 ml garlic, chopped
60 ml olive oil
4 tsp prepared wholegrain mustard
5 ml salt
Baby tomatoes to fill the crusts

100g (½ pack) cream crackers
50 ml dried Parmesan, finely grated or cheddar cheese
10 ml balsamic vinegar
30 ml sugar
10 ml milled black pepper
Fresh basil leaves (optional)

Preheat oven to 190 oC.

Place the Cream Crackers in a processor and process into fine crumbs. Add the melted butter, cottage cheese and Parmesan and pulse until combined. Press the mixture into the bottoms and sides of a 6-muffin pan (big muffins). Fill with baby tomatoes.

Whisk together the garlic, olive oil, vinegar, mustard, sugar, salt, pepper and spoon over the tomatoes. Spoon mixture over the tomatoes into the crusts and bake in the oven for 20 minutes.

Remove from the oven and allow to rest for a few minutes. Carefully lift the tartlets out and garnish with the basil leaves. Serve while still warm.





Hein was my taste panel for this recipe - he liked that it was quick & easy.



Micro Meatballs

Microwave Meatballs

500g ostrich mince (or any other)
1 x-large egg, beaten
1 cup sour cream
1 cup finely crushed cream crackers
½ cup grated carrot
1 ¼ tsp salt
4 tsp seasonings (steak rub/or other)
fresh parsley, chopped
black pepper



Mix everything well together. (To see if its seasoned enough, take a small piece of the mixture and microwave it on a small plate for a few seconds.)

Make meatballs with your hand, place in glass baking dish (suitable for microwave).

Put lid on and microwave at 100% (High) for 7 minutes. Remove the lid and microwave for another 6 minutes – or till meatballs are done.

Oven-baked Schnitzel



Hein was my taste panel for this recipe. He liked the flavours & low-fat way of cooking it.

Oven-baked Schnitzel

6 deboned, skinless chicken breasts

1 cup buttermilk

mixed french herbs (or any other herbs/flavourings)

1 ¾ cups cream cracker crumbs

Put the chicken breasts one at a time into a freezer bag so that it lies flat. Bash with a rolling pin until the chicken is quite thin (*I didn't do it*).

Put the breasts into a freezer bag/plastic container with the herbs and buttermilk and leave in the refrigerator to marinade for up to 2 days.

Preheat the oven to 180oC. Tip the cracker crumbs into a wide shallow bowl, and then dip the chicken breasts into the crumbs.

Coat them well, then lay the crumb-coated chicken breasts on a greased baking sheet and bake for 15 to 20 minutes (*depending on thickness of breasts. Mine cooked for 30 minutes.*)

They can also be frozen once marinated and crumbed. If cooking from frozen, add 5 minutes to the oven cooking time.





Lasagna

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500g mince
Oil **
3 tbsp tomato paste
500 ml cheese sauce
cream crackers

1 onion, finely chopped
2 tomatoes, finely chopped
seasonings to taste
cheddar cheese, grated

Preheat oven to 180 oC. Fry the onions and mince till nicely brown. Add the tomatoes, tomato paste & seasonings. Let it simmer for about 15 – 20 minutes.

In a square baking dish, start with a layer of mince. Pack a single layer of cream crackers on top. Now a layer of cheese sauce, sprinkle cheese on top, repeat layers and end with cheese sauce. Sprinkle with cheese and bake open for 30 minutes, till lasagne is bubbly & golden brown on top.

*** To substitute oil for frying:*

½ cup boiling water, 1 tsp stock powder, ½ cup apple juice or wine. Heat your pan on stove, dry-fry the onions till they start to stick. Splash some of the water/juice mixture in pan, stir. Continue to add liquid as it evaporates.

Recipe: my own



Cream Cracker Kuih

Kuih (also kueh, kue, or kway; from Hokkien: 糕 koé) are bite-sized snack or dessert foods found in the Malay Archipelago as well as the Southern China provinces of Fujian and Canton. Kuih is a fairly broad term which may include items that would be called cakes, cookies, dumplings, pudding, biscuit or pastries in English



Riekie was my taste panel for this recipe – I drove 15 km to her work so she could taste it. She tasted it as is and later with jam & cream.



Cream Cracker Kuih

36 pieces of Cream Crackers
250 g unsalted butter, melted
4 tbsp desiccated coconut

½ cup + 3 tbsp white sugar
6 x-large eggs - lightly beaten
1 tsp cinnamon

Preheat oven to 180 oC. Grease 2 x 6-muffin pans (mine are the big muffin size).

Crush cream crackers and set aside. Combine butter and sugar. Whisk them until sugar is melted. Add eggs and coconut to butter mixture. Whisk for 2 to 3 minutes to ensure all ingredients are well-mixed.

Add crushed crackers and cinnamon. Stir to mix and allow the batter to sit for 2 minutes to allow the fluid to seep into the crackers.

Spoon batter into muffin pans to the top – bake for 20 minutes or until the toothpick comes out clean.

Place on cooling racks. Serve just as it is.
Or as a muffin with scrumptious jam & cheese.
Or as a dessert with berries & ice cream.





Choc Ginger Orange Biscuit

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200g cream crackers, chopped roughly into chunks
500g icing sugar, sifted
250 g butter/margarine
75 ml cacao, sifted
1 x-large egg
preserved ginger in syrup, drained and chopped – to taste
citrus peel, chopped – to taste

Melt the butter/margarine in a deep pot on stove.

Add icing sugar & cocoa and stir over medium heat till smooth. Beat in the egg quickly. Remove the mixture from the stove and add the cream crackers.

Add the chopped ginger and citrus peel and stir well. Spoon into a greased pan, press lightly down all over and let it cool.

Cut into squares when its set and keep in the fridge.





Caramel Balls

Caramel Balls

2 x 200g packets cream crackers
2 tins caramel condensed milk
desiccated coconut

Chop the crackers very finely in a food processor. Add the caramel condensed milk and process till they are nicely mixed.

Form small balls (it's quite messy) and roll into the coconut. Keep in the fridge.

Variety:

U can also add some chopped citrus peel to the mixture.

Roll the balls in hot chocolate or vermicelli.

Note: U can half this recipe for a smaller amount.





Tiramackersu

Tiramackersu

½ packet cream crackers
¼ tsp cinnamon
125 ml strong cold coffee
50 g grated dark chocolate

500 ml greek yogurt
15 ml Espresso Port (or dark rum/coffee flavoured liqueur)
4 tsp vanilla extract

Mix together Greek yoghurt with the vanilla extract and cinnamon and put it straight into the freezer for an hour or two until part frozen. Use a square pie dish. I could fit 9 cream crackers in mine, in one layer.

In a bowl mix together coffee and rum. Dip the cream crackers in the mixture and place one by one to cover the bottom of the dish.

Spoon the yogurt over the crackers (they need to be covered completely). Sprinkle with grated dark chocolate.

Repeat the layers. Place in the fridge for a few hours before using.

Flavours are much more intensive if you leave it at the room temperature for at least 20 minutes before serving.

Garnish with cocoa and chocolate curls. Refrigerate several hours or overnight.

The original recipe used Matzah crackers.

Recipe: Adapted from www.yummy-coffee-and-food.com / <http://thesefew.blogspot.com>

