

XCentric Ideas

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Recipes and photos:
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Cranberry Aniseed Cookies

Makes 24, depending on size

7 tablespoons vegetable oil

1 cup self-rising flour

1 large egg

3 heaped teaspoons aniseeds

1/4 cup white sugar

1 teaspoon vanilla essence

100 g soft dried cranberries, cut into small slivers



Preheat oven to 170°C. Spray baking sheet. Mix the flour with the cranberries, sugar and aniseeds. Add in the oil, egg and essence together. Mixture is dry. Take teaspoon mixture, SQUIDGE in your hands to form a small ball and put on baking sheet (no need to press down but keep a distance they do spread) and bake for 12 minutes. Let cool on baking sheet for 5 minutes. Remove and let cool.

Apple, Ginger & Chili cookies

Inspired by Savanna drink
Makes 16, depending on size

- 7 tablespoons vegetable oil
- 1 cup self-rising flour
- 1 large egg
- 3/4 cup brown sugar
- 1 teaspoon vanilla essence
- 1/2 cup apple powder * (see note below)
- 3 teaspoons ginger powder
- 1 teaspoon cayenne powder

Preheat oven to 170 °C. Spray baking sheet. Mix all together, form balls and place on sheet (not too close, they do spread). Bake for 12 minutes.

**Note: Take 1/2 cup dried apple rings and blitz to powder in blender.*



Cranberry Aniseed Cookies

Makes 9 big cookies (depending on size)

8 tablespoons vegetable oil

1 cup self-rising flour

1 large egg

1 teaspoon vanilla essence

1/4 cup white sugar

100 g Bake & Eat white chocolate, chopped

100 g dried Turkish apricots, chopped

80 g dried Apricot roll, chopped

Preheat oven to 170 °C. Spray baking sheet. Mix all together, form balls, put on baking sheet (not too close, they do spread) and bake for 10 minutes. Let cool.



Apricot, Citrus peel & Habanero Cookies

Makes 10 big cookies, depending on size

6 tablespoons vegetable oil

1 cup self-rising flour

1 tablespoon Bandito's Habanero sauce

1 large egg

1/2 cup white sugar

Pinch salt

100 g dried soft Turkish apricots, cut smaller

50 g dried mixed citrus peel (the chopped ones)

1 teaspoon vanilla essence

Preheat oven to 180 °C. Spray baking sheet. Mix everything together, form balls with your hands and place on sheet – not too close, they do spread. Bake for 10 minutes. (If size of balls big and they are puffy out of oven, gently press down on each cookie with a flat-bottom glass.) Let cool on sheet.



Bran, Raisin & Sunflower seed Cookies

Makes 24, depending on size

7 tablespoons vegetable oil

1 cup self-rising flour

1 large egg

1/2 cup white sugar

1/2 cup seedless raisins

1/2 cup sunflower seeds

1 teaspoon vanilla essence

Preheat oven to 170 °C. Spray baking sheet. Mix all together, form walnut-size balls, place on baking sheet (not too close to each other), bake for 12 minutes.



Cacao, Citrus Peel, Cherry and Olive Cookies

Makes 24, depending on size

- 8 tablespoons vegetable oil
- 1 cup self-rising flour
- 1 large egg
- 1/2 cup white sugar
- 2 tablespoons cacao powder
- 1 teaspoon vanilla essence
- 1/4 cup chopped candied citrus peel
- 1/4 cup sliced black olives
- 1/4 cup chopped red glacé cherries

Preheat oven to 170 °C. Spray baking sheet. Mix all together, form walnut-size balls and place on sheet – not too close. Bake for 10 minutes. Let cool on sheet for 5 minutes.



Chai & Fruitcake Cookies

Makes 24, depending on size

7 tablespoons vegetable oil
1 cup self-rising flour
1 large egg
1/4 cup white sugar
1/2 cup fruitcake mixture
3 teaspoons banana essence
2 teaspoon Chai spice powder *(see recipe below)
Pinch of salt

Preheat oven to 170 °C. Spray baking sheet. Mix all together, drop teaspoon-size dough on sheet (not too close, they do spread). Bake for 12 minutes. Let cool.

CHAI SPICE MIXTURE:

*2 teaspoons ground cardamom
2 teaspoons ground cinnamon
2 teaspoons ground ginger
2 teaspoons ground cloves
2 teaspoons ground nutmeg
2 teaspoons allspice*

Mix all together and keep in closed jar. (forgot whose recipe this is)



Citrus peel & Citric Acid Cookies

Makes 24, depending on size

7 tablespoons vegetable oil

1 cup self-rising flour

1 large egg

1/2 cup white sugar

1 teaspoon citric acid

2 teaspoons lemon essence

1/2 cup preserved citrus peel, chopped

Preheat oven to 170 °C. Spray baking sheet. Mix all together, form walnut-size balls, place on baking sheet (not too close – they do spread) and bake for 12 minutes.



Dried Pear & Almond Cookies

Makes 24, depending on size

- 7 tablespoons oil
- 1 cup self raising flour
- 1 large egg
- 1/2 cup soft dried pears, chopped
- 1/4 cup white sugar
- 1 teaspoon almond essence

Preheat oven to 170 °C. Spray baking sheet. Mix all together, form walnut-size balls and place on baking sheet (not too close, they do spread). Bake for 12 minutes. Let cool. Eat as is, or sandwich together with frosting.



Pineapple & Coconut Cookies

Makes 24, depending on size

9 tablespoons vegetable oil
1 cup self-rising flour
1 large egg
1/4 cup white sugar
100 g dried pineapple, chopped
1/2 cup desiccated coconut
1 teaspoon coconut essence
1 teaspoon pineapple essence

Preheat oven to 170 °C. Prepare baking sheet. Mix together, form walnut-size balls – place on sheet (not too close, they spread) – bake for 12 minutes.



Fruitcake mix & Lime Cookies

Makes 20, depending on size

- 4 tablespoons vegetable oil
- 1 cup self-rising flour
- 1 large egg
- 1/2 cup fruitcake mix
- 1/4 cup Rose's Lime Cordial (undiluted)
- 1 tablespoon lime zest
- 1/2 cup white sugar
- 1 teaspoon vanilla essence

Preheat oven to 170 °C. Soak the fruitcake mix in the Lime Cordial while oven preheats. Mix all together, drop teaspoon-size mixture onto sprayed baking sheet (not too close, they do spread!). Bake for 12 minutes. Let cool on baking sheet.



Ginger chunks & Lemon Cookies

Makes 8 big cookies (depending on size)

7 tablespoons vegetable oil
1 cup self-rising flour
1 large egg
1 teaspoon ginger powder
100 g dried ginger pieces, cut smaller
100 g dried lemon peel bits
1/4 cup white sugar

Preheat oven to 170 °C. Mix the flour with the ginger and lemon chunks. Add the rest of ingredients, form balls and place on greased baking sheet – not too close, they do spread. Bake for 12 minutes.



Ginger Ginger Cookies

Makes 20, depending on size

- 7 tablespoons vegetable oil
- 1 cup self-rising flour
- 1 large egg
- 2 heaped teaspoons ground ginger powder
- 1 tsp vanilla
- Pinch salt
- 1/2 cup brown sugar
- 1/4 cup white sugar
- 1/2 cup glazed ginger, cut into small chunks

Preheat oven to 170 °C. Spray baking sheet. In a mixing bowl, mix the self-rising flour with the chunks of ginger – make sure they're not clumped together. Add rest of ingredients, mix well (mixture will be a bit dry), form golf-size balls and place on baking sheet (not too close, they do spread). Bake for 12 minutes. Let cool for 5 minutes. Remove and let cool completely.



Ginger & Habanero Cookies

Makes about 24, depending on size

- 6 tablespoons vegetable oil
- 1 cup self-rising flour
- 1 tablespoon Bandito's Habanero sauce
- 1 large egg
- 3/4 cup brown sugar
- 1 teaspoon vanilla essence
- 1 heaped teaspoon ginger powder

Preheat oven to 170 °C. Spray baking sheet. Mix together, form walnut-size balls, put on baking sheet (not too close, they do spread). Bake for 10 minutes (for softer cookies) or 12 minutes (for crisper cookies). Let cool.



Goat Cheese & Apricot Cookies

Makes 24, depending on size

- 6 tablespoons vegetable oil
- 1 cup self-rising flour
- 1 large egg
- 1/4 cup white sugar
- 100 g soft-dried Turkish apricots, cut smaller
- 63 g goat cheese, 'squished' with a fork
- 1 tablespoon apricot jam
- 1 teaspoon vanilla essence

Preheat oven to 170 °C. Mix everything well together (makes sure goat cheese isn't big chunks), form walnut-size balls and place on greased baking sheet (not too close to each other). Bake for 10 minutes. Best eaten warm.



Lemon Lemony cookies

Makes 36, depending on size

- 5 tablespoons lemon oil (see recipe below)
- 1 cup lemon self-rising flour (see recipe below)
- 2 tablespoons lemon juice
- 1 large egg
- 1 teaspoon lemon essence
- 1/2 cup lemon sugar (see recipe below)
- 1/2 cup candied lemon peel

Preheat oven to 170°C. Spray 2 baking sheets. Mix all together, form grape-size balls and place on baking sheets (not too close, they do spread). Bake for 12 minutes. Let cool.

LEMON INFUSED SUGAR

2 cups white granulated sugar and 2 fresh lemons

Wash and dry lemons. Using a micro zester, grate the peel. Add sugar and peel to processor and chop fine. Keep in closed container overnight.

LEMON INFUSED OIL

1/2 cup sunflower oil (or olive oil) and 2 fresh lemons

Wash and dry lemons. Using a micro zester, grate the peel. In small saucepan, add oil and peel and on low heat, simmer for few minutes. Keep in glass jar overnight.

LEMON INFUSED FLOUR

1 cup self-rising flour and 1 fresh lemon

Scrub lemon, grate the peel. Stir into the flour, keep in jar overnight.



Oats & Citrus peel Cookies

Makes 24, depending on size

1/2 cup vegetable oil

1/2 cup self-rising flour

1/2 cup raw oats

1 large egg

1/2 cup desiccated coconut

1/4 cup white sugar

1/4 cup brown sugar

1 teaspoon caramel essence

1/2 cup candied citrus peel, chopped

Pinch salt

Preheat oven to 170 °C. Spray baking sheet. Mix all together. Form balls (don't worry, it will feel a bit oily). Place on baking sheet (not too close, they DO spread). Bake for 12 minutes. Let cool on pan for 10 minutes.



Peanut butter & FruitCake Cookies

Gluten-free

Makes 20, depending on size

1 cup peanut butter

1 cup dried fruit mix

1 large egg

Preheat oven to 180 °C. Spray baking sheet. Mix everything together. Drop teaspoon-size dough balls on sheet, press lightly with fork. Bake for 10 minutes. Let cool.

Note: It's not sweet, so you can add some sugar if you want it sweeter.

