

ONESIE DAY



Rocky Mallow

This recipe was kindly given to us by Bridget Cheeseman, the founder of Cake it Forward and one of our deserving Tommy's Local Heroes. Bridget works tirelessly to donate cakes on a regular basis to people who wouldn't otherwise be able to access them. She regularly donates birthday cakes via Angel Tree to children who have a parent in prison on their birthday.

This recipe was Bridget's mums from the 70's for Rocky Mallow which she had at every party grown up. It's from her mums cookbook but originally her Godmother Louise's recipe. Rumour has it when they discovered this recipe the two of them ate so much their nails grew thick and strong from the gelatin! "It's special to me because we lost mum, Positive Pam, two years ago. It was her idea to get in touch with Prison Fellowship to donate birthday cakes to kids with a parent in prison and we continue this in her honour every week." – Bridget Cheeseman

INGREDIENTS

2½ weetbix crushed finely
1 cup coconut
2 tbsp cocoa
6oz butter
1 cup flour
¾ cup sugar
1 tsp baking powder
2 tbsp gelatin
Raspberry essence

METHOD

BASE

1. Pre-heat oven to 180 degrees celcius
2. Combine weetbix, coconut, cocoa, flour and baking powder
3. Melt butter
4. Pour melted butter over dry ingredients and combine
5. Press into tin and bake for 15mins

MARSHMALLOW

1. Dissolve gelatin in 1 cup of boiling water
2. Add sugar and a few drops of raspberry essence
3. Beat until thick and fluffy
4. Pour over cooled base and allow to set before cutting
5. Cut with a wet knife

Tommy's

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