



*Easy and Delicious  
Christmas Baking*



HUNTER GATHERER  
— GOURMET —

PROUDLY MADE IN NEW ZEALAND



Everyone  
loves it!



# Paleo Christmas Cake

This is my mothers Christmas cake recipe which I have tweaked to use our baking mixes. Everyone loved her cake and I'm pleased to say that everyone who has tried this paleo version loves it too. It's easy to make (of course) and is moist and delicious. You can use either the **Vanilla** or the **Ginger Mix** but I have only made it with the **Vanilla** so far. Also I have given a recipe for the mixed fruit, or you can buy a premade bag of your choice.

## METHOD

1. Add the mixed fruit, butter/oil, pineapple, sugar, mixed spice and baking soda to a large saucepan. Stir occasionally as it comes to the boil then turn down to a gently boil for 5 min.
2. Leave to cool. I tend to put the mix on in the morning then bake it at night. Your house will smell amazing all day.
3. Once cool, preheat oven to 150C. Add the eggs and mix well. Then add the baking mix and the baking powder and mix well.
4. Double line a tin with baking paper, both bottom and sides. Pour the thick mix in and bake in the oven for 1 1/4 to 1 1/2 hours. Should be the colour in the picture.

5. Once out of the oven, wrap the whole thing up in a towel and leave till the morning. (I don't know why we do this but this is how much mother taught me so this is what we are doing)

You will notice there is no alcohol in this one. I leave this to your discretion.

Benefits of using **Hunter Gatherer Gourmet** paleo baking mixes and the paleo diet. Low Sugar and Low Carb but still tastes amazing. Very Easy to use, no baking skill required. Ready for the oven in under 3 min. All natural ingredients without preservatives.

*Julena*

PREP TIME	COOK TIME	READY TIME	LEVEL
10 Mins	1 Hr 45m	24 Hours	Easy

## YOU WILL NEED

1 x Hunter Gatherer Gourmet

Vanilla Baking Mix or

Ginger Baking Mix

500g mixed fruit

**OR make your own**

235g Sultanas

80g Cherries (glaced or natural)

75g citrus peel (either buy candied or make your own)

55g raisins, 55g currants

1/4 cup coconut sugar or Pure Coco

coconut nectar

125g butter or 100g of oil

425g tin of crushed pineapple in juice

1 tsp mixed spice (if using ginger mix use 1/4 tsp cloves and 1/4 tsp nutmeg instead)

1/2 tsp baking soda

2 x eggs, 1 tsp baking powder

(Vegan option with aqua-fibre)



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Perfect for  
Christmas  
Day



# Paleo Chocolate Log

I had fun making this. Plus the men in my family gave it a big thumbs up, so I know it's a winner. I will give dairy and non-dairy icing recipes in case you need them. So if you want a delicious, easy and healthy Christmas dessert, then grab your baking mix and prepare to delight.

*Julena*

## METHOD

1. Preheat the oven to 200°C convection oven
2. Beat the egg yolks with vanilla till pale and as thick and yellow as you can get it. About 10 min.
3. Meanwhile beat the egg whites till stiff peaks
4. Fold through the oil/butter and water into the egg yolk mix then fold in the egg whites.
4. Carefully fold in the chocolate baking mix
5. Pour the mixture into a lined 20 x 30cm sponge roll tin (I used a baking tray as I didn't have a tin) and bake for 10 to 12 minutes or until the cake springs back when lightly touched.
6. Cool in the pan for about 3 minutes.
7. Lay out a damp tea towel on the bench, dusted with icing sugar
8. Carefully turn the pan over allowing the cake to rest now on the prepared tea towel. Remove the pan and gently peel off the parchment paper
9. Roll up the cake, starting with the short side. I actually find it easier to roll it with the towel as well, although some advise to peel the towel as you roll. Either way it's fine.
10. Cool completely.
11. In the meantime make the filling.
12. To make the icing, melt the butter/oil and chocolate together in a bowl over a pan of hot water. Take from the heat and stir in 5 tbsp cream. Beat in the icing sugar until smooth. Whisk the remaining cream until it holds its shape. Unravel the cake, spread the cream over the top, scatter over raspberries, defrost if using frozen, then carefully roll up again into a log.
13. Spread the icing over the log (don't cover the ends), then use a fork to mark the icing to give the effect of tree bark
14. And you are done! You can make this ahead of time and store in the fridge. Super delicious and pretty darn easy. No one will know its not a high octane log.

PREP TIME	COOK TIME	READY TIME	LEVEL
30 Mins	10 Mins	60 Mins	Medium

## YOU WILL NEED

1 x Hunter Gatherer Gourmet  
Chocolate Baking Mix

3 x eggs separated  
1/2 tsp vanilla  
25g of oil or melted butter  
1/2 cup water

Filling:

50g butter or oil  
140g dark chocolate, broken into squares  
284ml double cream or very thick coconut cream chilled  
200g xylitol icing sugar or organic icing sugar, sifted  
approx 1 cup raspberries fresh or frozen (optional)  
4 tbl Frangelico or liqueur of your choice (optional)



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# Christmas Trifle

This year I decided to healthify the classic Christmas trifle. I grew up with my baba (grandmother) making trifle for Xmas and I never ate it. Not sure why... maybe the jelly never appealed. BUT I loved this trifle! It's something you can make in advance, making Christmas day just that little bit easier and relaxed. This is how I like to celebrate, eating good food that nourishes at the same time as tasting great, and enjoying it stress-free. Here we go, it's all yours.

*Julena*

## METHOD

1. Bake a cake using the vanilla baking mix following the instructions on the packet.
2. Put the fruit in a pan with up to 150g coconut sugar (optional) and 1 litre of water. Bring to a gentle simmer then cook for 2 mins. Scoop out 6 tbsp fruit and 150ml juice then continue cooking the fruit in the pan for a further 5 mins.
3. Meanwhile, soak the gelatine in cold water to soften it.
4. If you have a hand blender, blitz the cooked fruit, or mash well with a potato masher or the back of a fork, then strain through a sieve into a large bowl pushing through the pulp so just the skins and seeds are left. Squeeze excess water from the gelatine, add to the hot fruit syrup and stir to dissolve. Cool, then chill to the point of almost setting while you make the custard.
5. Make a thick custard using 400ml coconut cream (or full cream milk) 60-100g coconut sugar, 3 eggs, 40g arrowroot, 1 tsp vanilla.

### Thermomix instructions:

Add all the ingredients and cook 7 min/90°C/speed 4

### Stove Top instructions:

Heat the coconut cream/milk until small bubbles form around edge then remove from the heat. Separate the eggs and whisk the

yolks with sugar and arrowroot until smooth. Whisk the hot coconut cream/ milk into the egg mixture a little at a time to heat it gently and avoid 'scrambling' the eggs. Transfer to a saucepan and cook over medium heat, stirring constantly until the custard comes to a simmer. Cook 1 minute longer, then remove from heat and stir in the vanilla. Set aside to cool with a piece of baking paper over the surface.

6. Cut the cake and pile the pieces into a trifle bowl, spoon over the reserved juice and berries, then the Sherry. Pour over a thick layer of custard, pushing it against the side of the dish to seal in the cake below. Leave to cool and set with a skin - this makes a barrier for the jelly.
7. When the custard is cold and set, and the jelly is almost at the point of setting, spoon the jelly over the top and chill until ready to complete.
8. Use the solid cream from the top of a can of refrigerated coconut cream or double cream and whip with 1 tsp vanilla until the cream just is holding its shape, then spoon round the bowl over the set jelly
9. Chill until ready to serve. Top with fresh berries, shaved chocolate, crushed biscuits or any other festive touches you fancy!

PREP TIME	COOK TIME	READY TIME	LEVEL
30 Mins	30 Mins	2 Hours	Medium

## YOU WILL NEED

1 x Hunter Gatherer Gourmet Vanilla Baking Mix

2 x eggs

2 tbl oil

1 cup water

750g frozen summer berries

250g coconut sugar

9 sheets leaf gelatine or 3 tbl powdered gelatine (vegetarians use 1 cup chia seeds and just mix into the cooked pureed fruit)

1 x 400ml can coconut cream or full cream milk

3 x eggs

40g arrowroot

4 tbl sherry or of your choice

450ml of double cream or coconut cream refrigerated overnight

2 tsp vanilla extract



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Great for presents!



# Orange & Cardamom Biscuits

I have been making biscuits with the kids for Christmas presents for the last few years. It's a gorgeous way to deliver a home-made gift to friends, family or teachers even.

*Julena*

## METHOD

1. Split the cardamom pods and tip the seeds into a mortar, then grind to a powder with the pestle.
2. Put the Vanilla Baking Mix and cardamom powder into a food processor. Chop the butter into small pieces and add to the food processor with the orange zest. Pulse to a fine breadcrumb texture.
3. Then add the egg yolk and 1-2 tsp cold water and pulse to a firm dough. Wrap and chill for 15 mins.
4. Line 2 baking sheets with baking parchment. Roll out half the dough at a time, keep the other in fridge as this is much easier to work with when cold. Use cookie cutters for desired shapes and gather up the trimmings and roll out again to make more biscuits. Chill again for 30 min
5. Heat oven to 180C/160C fan. Bake for 8-10 mins until just golden and crisp. Transfer to a wire rack and leave to cool

PREP TIME	COOK TIME	READY TIME	LEVEL
1 Hour	15 Mins	90 Mins	Easy

## YOU WILL NEED

- 1 x Hunter Gatherer Gourmet Vanilla Baking Mix
- 6 x cardamom pods or
- 1 tsp ground cardamom
- grated zest of one orange
- 100g butter (you could try this with oil)
- 1 egg yolk



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Great for families



# Lebkuchen (Ginger Spiced Biscuits)

I am so so happy at how these turned out. I LOOOOVE ginger spiced biscuits and these were perfect first go! I really had to stop myself from eating all of them.....They are crisp and just bursting with that warm, spiced great taste. I used the *Ginger Baking Mix* with just a few little extras.

*Julena*

## METHOD

1. Place butter or oil and the nectar in a small saucepan over low heat. Stir for 3-5 minutes or until the butter (if using) melts and everything combines. Set aside for 10 minutes to cool slightly. Transfer to a large bowl.
2. Add the egg to butter/oil mixture and stir to combine. Sift in the ginger baking mix, cloves and nutmeg. Stir until well combined. Turn onto a lightly floured surface and gently knead until smooth. Shape into a disc. Cover with baking paper. Place in fridge for 1 hour to rest. It's much easier to work with when cold too.
3. Preheat oven to 180°C. Line 2 baking trays with baking paper. Divide dough into 2 even portions. Roll out 1 portion until 5mm thick. Use your cutters to cut shapes from the dough. Place on prepared trays. Bake for 10-15 minutes until dark golden brown. Set aside on trays for 5 minutes to cool before transferring to a wire rack to cool completely. Repeat with remaining dough.

I found mine stayed crisp for about 3 days.  
I used xylitol icing sugar to ice them (and it's a lot harder than it looks on pinterest!)

- 250g icing sugar
- 1 x egg white
- 1 tbl lemon juice

Here is a note from the Paleo mom on royal icing substitutes

“A note on Royal Icing: Traditional Royal Icing is made with egg white, lemon juice, and confectioner’s sugar. To make grain-free confectioner’s sugar, all you have to do is blend something like maple sugar or evaporated cane juice in a blender or food processor until a fine powder, then add 1 Tbsp of arrowroot powder per 1 1/2 cups of sugar ground to a powder. If you want white Royal Icing like my pictures, you’ll have to use white sugar. Evaporated cane juice and maple sugar will both give you a tan coloured finished product (still beautiful and tasty though). I made the choice to use white sugar this year since it’s the only treat I plan on making and our holiday is otherwise devoid of treats. Royal icing goes quite hard as it dries, so don’t make it until you’re ready to decorate all of the cookies. If you make cut-outs, you’ll have enough icing to decorate a double batch. You can also add natural food coloring to the Royal Icing or use it to glue on chocolate chips or raisins for decoration if you wish. If you make a gingerbread house, you’ll have enough to be very elaborate with your decorations!!!”

PREP TIME	COOK TIME	READY TIME	LEVEL
90 Mins	15 Mins	2 Hours	Easy

## YOU WILL NEED

- 1 x Hunter Gatherer Gourmet Ginger Baking Mix
- 40g unsalted butter or oil
- 50ml of Pure Coco Coconut Nectar (this was to replace the treacle)
- 1 x egg
- 1/4 tsp ground cloves
- 1/4 tsp ground nutmeg



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Dress up  
the tree!



# Christmas Tree Biscuits

How cute is this!!!!

I made this out of the **Ginger Mix** using the Lebkuchen recipe but you could also use the **Vanilla Mix** and the Orange and Cardamom recipe too. You need at least 3 different size star cut outs. I should have used a tiny one for the top but the royal icing decoration looks pretty cool too. (My daughter did the decorating, so definitely let your kids get involved if you have got some).

You can make a few of these and have them as a table centre for decoration then eat them at dessert time! Or take them as afternoon tea or as boxing day treats.

*Julena*



PREP TIME	COOK TIME	READY TIME	LEVEL
90 Mins	15 Mins	2 Hours	Easy

## YOU WILL NEED

1 x Hunter Gatherer Gourmet  
Vanilla Baking Mix or  
Ginger Baking Mix  
3 x different size star  
cookie cut outs

Icing sugar of some type. I used Xylitol or  
I use organic as it's a special occasion, or  
sometimes I make my own by blending  
unrefined sugar with tapioca starch.

1 cup of sugar to one heaped tablespoon  
starch.



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