



HUNTER
GATHERER
- GOURMET -



Christmas Collection



**Prep Time**

10 Mins

Cook Time

1 Hour 45 Mins

Ready Time

24 Hour

Christmas Fruit cake

Ingredients

- 1 box of HGG Vanilla or Ginger Paleo 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 eggs
- 1 tsp baking powder
- 1/4 cup coconut sugar or Pure Coco coconut nectar (optional)

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Instructions

- 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.
- 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.
- Once cool, preheat oven to 150C. Add the eggs and mix well. Then add the baking mix and the baking powder and mix well.
- 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.
- 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.



Prep Time
30 Mins

Cook Time
10 Mins

Ready Time
60 Mins

Chocolate Log

Ingredients

- 1 box HGG chocolate baking mix
- 3 eggs separated
- 1/2 tsp vanilla
- 25g of oil or melted butter
- 1/2 cup water
- FILLING & ICING
- 50g butter or oil
- 140g dark chocolate broken into squares
- 284ml double cream or thick coconut cream
- 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)





Instructions

- Preheat the oven to 200°C convection oven
- Beat the egg yolks with vanilla till pale and as thick and yellow as you can get it. About 10 min.
- Meanwhile beat the egg whites till stiff peaks
- Fold through the oil/butter and water into the egg yolk mix then fold in the egg whites.
- Carefully fold in the HGG chocolate baking mix
- Pour the mixture into a lined 20 × 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.
- Cool in the pan for about 3 minutes.
- Lay out a damp tea towel on the bench, dusted with icing sugar
- 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
- 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.
- Cool completely.
- In the meantime make the filling.

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.

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

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 high octane log. If you are ready to wow the people at your table, grab your box of chocolate mix here.

Enjoy!



Trifle

Prep Time
30 Mins

Cook Time
30 Mins

Ready Time
2hours

Ingredients

- 1 pack HGG paleo Vanilla Baking Mix
- 2 eggs
- 2 tbl oil
- 1 cup water
- JELLY
- 750g frozen summer berries
- 250g coconut sugar
- 9 sheets leaf gelatine or 3 tbl powdered (vegetarians use 1 cup chia seeds and just mix into the cooked pureed fruit)
- CUSTARD
- 1 400ml can coconut cream or full cream milk
- 3 eggs
- 40g arrowroot
- CREAM
- 4 tbl sherry or of your choice
- 450ml of double cream or coconut cream refrigerated overnight
- 2 tsp vanilla extract

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Instructions

- Bake a cake using the vanilla baking mix following the instructions on the packet.
- 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.
- Meanwhile, soak the gelatine in cold water to soften it.
- 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.
- 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.

- 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.
- 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.
- 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
- Chill until ready to serve. Top with fresh berries, shaved chocolate, crushed biscuits or any other festive touches you fancy!



Ginger Spiced Biscuits

Ingredients

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

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Instructions

- 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.
- Add the egg to butter/oil mixture and stir to combine. Sift in the HGG 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.
- 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.



Prep Time

1 hr

Cook Time

15 Mins

Ready Time

1hr 30min

Orange & cardamon Christmas biscuits

Ingredients

- 1 Box Vanilla Baking Mix
- 6 cardamom pods or 1 tsp ground cardamon
- Grated zest of one orange
- 100g butter (you could try this with oil)
- 1 egg yolk

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Instructions

- 1. Split the cardamom pods and tip the seeds into a mortar, then grind to a powder with the pestle.
- 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.
- Then add the egg yolk and 1-2 tsp cold water and pulse to a firm dough. Wrap and chill for 15 mins.
- 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
- 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



Christmas tree biscuits

How cute is this!!!!

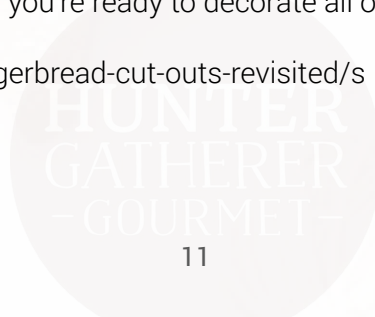
I made this out of the Ginger Mix using the Lebkuchen recipe but you could also use the Vanilla Mix and the Orange and Cardamom recipe too

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)

I made my royal icing with xylitol but here are the paleo moms words on icing...

"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."

<https://www.thepaleomom.com/gingerbread-cut-outs-revisited/s>



**Prep Time**

10 Mins

Cook Time

50 Mins

Ready Time

60 min

Pistachio & Orange cake

Ingredients

- 1 box of HGG paleo Vanilla Baking Mix
- 150g oil (I used macadamia oil) or butter softened
- 50g coconut sugar
- 3 eggs
- zest of one orange
- 90g pistachios
- CREAM CHEESE ICING
- 200-250g cream cheese
- 2 tbs orange juice (from your zested orange)
- 2 tbs honey or maple syrup
- dash vanilla
- DAIRY FREE APPROACH
- 1 cup coconut oil (or 1/2 cup oil and 1/2 cup grass fed butter or ghee)
- 1/4 cup honey
- 1 1/2 teaspoon vanilla
- 6 Tablespoons cashew butter
- 1-2 teaspoon lemon juice
- lemon zest
- 2 tbs orange juice (from your zested orange)

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Instructions

- Heat oven to 160C and line a 22cm x 12cm (approx) loaf tin with baking paper.
- Cream the butter/oil and sugar together. Just remember that the oil will not turn out as fluffy as the butter when creaming (in fact it doesn't really look like cream but it seemed to work out okay)
- Add the eggs one at a time beating well between each egg, then add the orange zest.
- Grind the pistachios until they resemble a coarse powder.
- Fold both the pistachios and the HGG Vanilla Baking Mix into the butter/oil mixture.
- Bake for 50 min until golden brown on top and just a few crumbs cling to the skewer. It will keep cooking a little once out.
- Leave in tin on a cake rack for 10 minutes to cool

Icing: You can either make a cream cheese icing or a dairy free one. OR just leave it icing free. That's how I had it and it was wonderful.

In a large bowl, beat cream cheese and sweetener until smooth. Gradually beat in the orange juice and vanilla. The dairy free approach

Beat or blend the coconut oil/butter/ghee till pale and creamy. Add the honey, vanilla, cashew butter and lemon & orange juice until smooth and creamy. Taste as you go, can add more sweetener or a pinch of stevia. Then mix in the lemon zest if needed.

Leave in fridge to harden up a little before spreading over the cake.

Sprinkle some chopped pistachios and crushed freeze dried raspberries over the top.