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MALORA MALVA PUDDING

A rich and moist sponge pudding soaked in a delicate sauce, infused with apricot jam and vanilla.

INGREDIENTS

- 1kg Malora Sponge mix
- 140ml Vegetable Oil
- 20g Bicarbonate of Soda
- 140g Apricot Jam
- 100ml Brown Vinegar
- 100ml Fresh Milk or Malora Whey Dairy Blend
- 1 Egg
- 300ml Water

METHOD

- 1 Preheat oven to 180°C
- 2 Add oil, bicarb, apricot jam, milk, water & egg to sponge and whisk until smooth. Do not over whisk
- 3 Add vinegar and mix
- 4 Bake for 20 minutes or until cooked through

SAUCE / SYRUP

- 100g Malora Medium Fat Whey Dairy
- 900ml Water
- 240g Margarine
- 600g Castor Sugar
- 20ml Vanilla Essence

- 1 Mix water and whey dairy and whisk until smooth
- 2 Place milk mixture, margarine, castor sugar & vanilla essence into a pot and bring to boil while stirring
- 3 Remove cooked sponge from oven, run a knife around edges of baking tray and use a toothpick to make small holes in the sponge to allow for sauce to drain through
- 4 Drizzle sponge with boiling sauce mixture

Warm. Comforting. Unforgettable.

MALORA BAKED ORANGE PUDDING & CUSTARD



A soft, citrusy orange pudding baked to perfection and served warm with a creamy Malora custard.

INGREDIENTS

PUDDING

- 1kg Malora Sponge mix
- 80ml Vegetable Oil
- 500ml Water
- 1 Orange for Zest
- 20ml Orange Essence
- 4 Eggs

SAUCE / SYRUP

- 200g White Sugar
- 40g Margarine
- 300ml Water
- 10ml Orange Essence

CUSTARD

- 110g Malora Custard Powder
- 110g Malora Whey Dairy
- 1lt Water

METHOD

1. Mix sponge mix with oil, water, orange essence, eggs & orange zest.
2. Pour into a well greased baking tray and bake for 20–25 minutes at 180°C.
3. Add sugar, water, margarine & orange essence to a sauce pan & bring to boil. Allow to simmer for 5–10 minutes and pour over baked pudding.
4. Mix 500ml of boiling water with the whey dairy blend. Add the remaining 500ml of cold water to the mix, stir and allow to cool.
5. Add 900ml of milk mixture to a sauce pot and heat. Mix the remaining 100ml with the custard powder and add to the hot whey dairy while stirring constantly.
6. Stir till custard has thickened and cooked through.
7. Serve hot with the baked orange pudding.

Homemade comfort. Malora goodness.



MALORA GINGER PUDDING

— with —

BUTTERSCOTCH SAUCE

INGREDIENTS

PUDDING

- 1kg Malora Sponge mix
- 80ml Vegetable Oil
- 500ml Water
- 3g Malora Ground Ginger
- 3g Malora Ground Cinnamon
- 4 Eggs

SAUCE / SYRUP

- 80g Margarine
- 300g White Sugar
- 400ml Fresh Cream
- 5ml Caramel Essence



PLEASE NOTE:

As an alternative to the sauce
serve with Malora custard.

METHOD

- 1 Add water, oil, eggs, ginger and cinnamon to sponge mix.
- 2 Whisk until smooth. Do not over whisk.
- 3 Pour mixture into well greased baking tray and bake for 20–25 minutes at 180°C.
- 4 Melt margarine in saucepan and add in sugar. Bring to boil and then add cream and essence allow to simmer for 5–10 minutes on low heat.
- 5 Pour hot syrup over sponge and allow to soak. Serve hot.



MALORA *Coffee Cake Pudding*

A rich and moist coffee cake pudding
soaked in a buttery coffee sauce
and served warm.

INGREDIENTS

— CAKE PUDDING —

- 1kg Malora Sponge mix
- 4 Eggs
- 80ml Vegetable Oil
- 500ml Water
- 50g Malora Ground Coffee

— SAUCE / SYRUP —

- 250g White Sugar
- 50g Margarine
- 375ml Water
- 50g Malora Ground Coffee
- 10ml Caramel Essence



METHOD

- 1 Mix ground coffee with water. Add eggs, oil & coffee mixture to sponge and whisk until smooth. Do not over whisk.
- 2 Pour into well greased baking dish and bake at 180°C for 20–25 minutes.
- 3 Add sugar, water, margarine, essence & coffee to a sauce pot and bring to boil. Allow to simmer for 5–10 minutes.
- 4 Once pudding is done remove from oven, drizzle with sauce and allow sauce to soak into pudding.
- 5 Serve with whipped cream or custard.



Chef's Tip

Best served warm for a comforting
dessert experience.

• SIMPLE INGREDIENTS. MEMORABLE MOMENTS. •



MALORA MOCHA Cupcakes



INGREDIENTS

- ✓ 1 kg Malora Sponge Mix
- ✓ 80 ml Vegetable Oil
- ✓ 500 ml Water
- ✓ 4 Eggs
- ✓ 50 g Malora Ground Coffee
- ✓ 10 g Cocoa Powder

Icing:

- ✓ 500 g Margarine
- ✓ 1 kg Icing Sugar
- ✓ 40 g Instant Coffee
- ✓ 30 ml Hot Milk

METHOD

- 1 **Dissolve** coffee and cocoa in boiling water and strain.
- 2 **Allow** mixture to cool.
- 3 **Add** cooled coffee mixture, oil & eggs to sponge mix and whisk until smooth. Do not over whisk.
- 4 **Place** in cupcake holders and bake for **20–25 minutes at 180°C.**
- 5 **Remove** from oven and allow to cool.
- 6 **Soften** margarine and mix in icing sugar.
- 7 **Make** a paste with hot milk and instant coffee and add to whipped icing sugar.
- 8 **Pipe** icing on cooled cupcakes.



MALORA LAMINGTONS

Classic Australian lamingtons – soft sponge cake, coated in chocolate syrup and rolled in coconut.

INGREDIENTS

Sponge:

- 1kg Malora Sponge mix
- 80ml Vegetable Oil
- 500ml Water
- 4 Eggs
- 250g Dessicated Coconut

Syrup:

- 50g Margerine
- 250g Icing Sugar
- 50g Cocoa Powder
- 625ml Water



TIP

For best results, use a wire rack to set the lamingtons so the syrup can set evenly.

METHOD

- 1 Add oil, eggs and water to sponge and whisk until smooth. Do not over whisk.
- 2 Pour mixture into well greased baking tray and bake for 20-25 minutes at 180°C.
- 3 Boil water and mix in margerine, icing sugar and cocoa powder.
- 4 Allow to cool.
- 5 Cut sponge into blocks, coat with syrup and roll in coconut.



Perfect for any occasion!

MALORA UPSIDE DOWN PINEAPPLE CAKE

A classic, moist pineapple upside down cake with a Malora twist—garnished with glazed cherries.



INGREDIENTS

-  1kg Malora Sponge mix
-  4 Eggs
-  80ml Vegetable Oil
-  250ml Water
-  250ml Pineapple Juice
-  2 Tinned 440g Pineapple rings
-  Glazed Cherries for garnish

METHOD

- 1 Add oil, water, eggs and juice to sponge and whisk until smooth. Do not over whisk.
- 2 Place the pineapple rings in a well greased baking tray and pour the sponge mixture evenly over the rings.
- 3 Bake for 20 - 25 minutes or until cooked through.
- 4 Garnish with glazed cherries and serve with Malora custard.


PREP TIME
15 mins


COOK TIME
20 - 25 mins


SERVES
10 - 12



MALORA BANANA LOAF



A moist and delicious banana loaf made with ripe bananas and a touch of margarine. Perfect for breakfast, tea time or a snack!

 **SERVINGS:** 8

 **PREP TIME:** 15 MIN

 **BAKE TIME:** 20–25 MIN
AT 180°C

INGREDIENTS

- 1kg Malora Sponge mix
- 4 Eggs
- 80ml Vegetable Oil
- 500ml Water
- 5g Bicarbonate of Soda
- 180g Margarine
- 8 Ripe Bananas

METHOD

1. Dissolve bicarbonate of soda in water.
2. Crush bananas to a fine pulp.
3. Add bananas, oil, eggs, water and margarine to sponge and well.
4. Pour mixture into a well greased baking tray and bake at 180°C for 20–25 minutes.



TIP: For extra flavor, add a pinch of cinnamon or a handful of chopped walnuts.

Simple ingredients, delicious results.

MALORA CARROT CAKE



INGREDIENTS

- ✓ 1 kg Malora Sponge mix
- ✓ 4 Eggs
- ✓ 80 ml Vegetable Oil
- ✓ 500 ml Water
- ✓ 5 g Bicarbonate of Soda
- ✓ 15 ml Vanilla Essence
- ✓ 375 g White Sugar
- ✓ 2 g Malora Ground Cinnamon
- ✓ 500 g Grated Carrot

Icing

- 🍰 60 g Margarine
- 🍰 600 g Icing Sugar
- 🌿 15 ml Vanilla Essence

METHOD

- 1 Dissolve bicarbonate of soda in water.
- 2 Add cinnamon and sugar to sponge mix and mix.
- 3 Add water, essence, oil and eggs to the mixture and beat well.
- 4 Fold carrots into mixture.
- 5 Pour into well-greased oven tray and bake at 180°C for 20–25 minutes.
- 6 Melt margarine in a saucepan and stir in icing sugar and essence until a liquid syrup is achieved.
- 7 Pour over carrot cake once cake has cooled.

MALORA STICKY TOFFEE PUDDING



A rich and indulgent pudding made with Malora Sponge Mix, soaked in a luscious toffee sauce.

INGREDIENTS

PUDDING

- 1kg Malora Sponge mix
- 4 Eggs
- 80ml Vegetable Oil
- 500ml Water
- 10ml Vanilla Essence
- 5g Bicarbonate of Soda

SAUCE / SYRUP

- 300ml Fresh Cream
- 200g White Sugar
- 200g Margarine
- 10ml Vanilla Essence
- 10ml Rum Essence

METHOD

- 1 Dissolve the bicarbonate of soda in water.
- 2 Add water, oil, essence and eggs to sponge and beat well.
- 3 Pour mixture into well greased baking tray and bake for 20–25 minutes at 180°C.
- 4 Melt margarine in a sauce pan and add sugar. Stir until dissolved.
- 5 Add essence and allow to simmer over low heat for 5 minutes.
- 6 Remove from heat and fold in cream.
- 7 Remove cooked pudding from oven and drizzle over the sauce allowing it to soak in.



For best results, serve warm with cream, custard or vanilla ice cream.

MALORA JAN ELLIS PUDDING



A traditional South African comfort dessert made with a light sponge and served with a rich, creamy sauce.

INGREDIENTS

PUDDING

- 1kg Malora Sponge mix
- 80ml Vegetable Oil
- 5g Bicarbonate of Soda
- 4 Eggs
- 130g Apricot Jam
- 500ml Water

SAUCE / SYRUP

- 30g Malora Whey Dairy Blend
- 270ml Water
- 300ml Fresh Cream
- 80g Margarine
- 200g White Sugar
- 10ml Vanilla Essence

METHOD

- 1 Dissolve bicarbonate of soda in water and add to sponge along with eggs, oil and apricot jam.
- 2 Mix well and pour into well greased baking tray.
- 3 Bake for 20 - 25 minutes at 180°C.
- 4 Add boiled water to whey dairy and mix until smooth.
- 5 Melt margarine in a saucepan and add sugar and essence.
- 6 Bring to boil, fold in cream and allow to simmer on low heat for 5 - 10 minutes.
- 7 Pour hot sauce over cooked pudding and allow to soak. Serve hot.

Serve hot and enjoy!

MALORA CRÈME BRULÉE



A rich and velvety baked custard with a perfectly caramelized sugar crust.

INGREDIENTS

-  100g Malora Custard Powder
-  380ml Fresh Cream
-  50g Corn Flour
-  46g Malora Whey Dairy
-  450ml Water
-  20g White Sugar

METHOD

- 1 Mix whey dairy blend with hot water
- 2 Mix custard powder and corn flour with 100ml whey dairy mixture
- 3 Heat the balance of whey dairy mixture and cream until luke warm
- 4 Add custard mix to liquid and heat. Remove from heat before thickening
- 5 Mix well and then pour into ramekins. Place ramekins in a baking tray filled to a quarter depth with water and place in oven
- 6 Bake for 30 - 40 minutes at 180°C
- 7 Allow to cool to room temperature and then refrigerate till set
- 8 Sprinkle sugar over set desserts and crisp with a blow torch before serving



CHEF'S TIP

For the perfect crack, ensure the sugar is evenly spread and caramelized just before serving.

MALORA CUSTARD CAKE SLICES



♥ INGREDIENTS ♥

SPONGE

- 1kg Malora Sponge mix
- 80ml Vegetable Oil
- 500ml Water
- 4 Eggs

CUSTARD

- 200g Malora Custard Powder
- 150g Malora Whey Dairy
- 1.3lt Water

↪ METHOD ↩

1. Add water, eggs and oil to sponge mix. Whisk until smooth. Do not over whisk.
2. Bake in oven at 180°C for 20–25 minutes.
3. When done, remove and allow to cool.
4. Mix whey dairy with boiled water until any lumps are removed.
5. Add 100ml of whey dairy mixture to the custard and mix to a paste.
6. Add the balance of the whey dairy to the custard, bring to the boil while stirring continuously until the custard has thickened. Allow to cool. The custard will be thicker than normal.
7. Cut the cooled sponge in half, length ways, and place one half in a baking tray. Pour custard evenly over the sponge and then place the second half of the sponge on top pressing down gently to ensure custard is spread evenly.
8. Place in the fridge to set and then portion into desired slices.

*Chill well before slicing for best results.
Enjoy your delicious Malora Custard Cake!*



MALORA CHOCOLATE CUSTARD TART

INGREDIENTS

- 70g Cocoa Powder
- 1 kg Custard Powder
- 500g Cornflour
- 8lt Water
- 890g Malora Whey Dairy
- 1,5kg Tennis Biscuits
- 450g Margerine

METHOD

1. Crush biscuits, melt margerine and pour over crushed biscuits
2. Layer in tart pans and refridgerate to set
3. Mix boiling water with whey dairy blend
4. Mix 1lt whey dairy mixture with custard, cacao and cornflour to form a paste
5. Heat remainder of whey dairy and add custard paste
6. Bring to boil while stirring until custard is cooked
7. Pour the mixture over the crusts and refridgerate until set



MALORA INSTANT MOUSSE

CHOCOLATE, WHITE CHOCOLATE, VANILLA & STRAWBERRY



Light, airy, and indulgently creamy — Malora Instant Mousse comes in four irresistible flavors. Ready in minutes and perfect for any occasion!



QUICK & EASY



CHILL TO SET



LIGHT & CREAMY



DELICIOUS FLAVORS

INGREDIENTS

Chocolate Mousse

- 1 kg Malora Chocolate Mousse
- 1.6lt Water

White Chocolate, Strawberry, Vanilla

- 1 kg Malora Mousse
- 1.2lt Water

METHOD

1. Add water to mousse powder and whisk at high speed until aerated.
2. Refrigerate until set.

Simple to make. Beautiful to serve.

MALORA CHOCOLATE MINT MOUSSE CAKE



A rich and creamy chocolate mousse cake infused with refreshing mint essence. Perfect for any celebration or special occasion.

INGREDIENTS

FOR THE CAKE

- 1kg Malora Chocolate Cake mix
- 400ml Water
- 6 eggs
- 10ml Mint Essence

FOR THE MOUSSE

- 200g Malora Chocolate Mousse
- 320ml Water

METHOD

- 1 Add water, eggs and essence to chocolate cake mix.
- 2 Mix until smooth. Do not over beat.
- 3 Pour into a well greased cake pan and bake for 20–25 minutes at 180°C.
- 4 Remove from oven and allow to cool.
- 5 Add water to mousse and mix on high speed until aerated.
- 6 Refrigerate mousse until set.
- 7 Ice cooled cake with mousse and garnish.



TIPS

For best results, ensure ingredients are at room temperature. Refrigerate the cake for at least 2 hours before serving.



MALORA
BAKING MADE BETTER

MALORA BLACK FOREST CHOCOLATE MOUSSE



INGREDIENTS

- 125g Malora Instant Mousse
- 150ml Fresh Cream
- 50g Glazed Cherries
- 5ml Rum Essence
- 200ml Water
- 10g Icing Sugar



METHOD

- 1 Add water and half the essence to mousse and whisk at high speed until aerated. Refrigerate until set.
- 2 Beat cream along with remaining essence and icing sugar and refrigerate to cool and set.
- 3 Once the mousse and cream has set portion into a glass and top with cherries.



MALORA

INSTANT PUDDINGS

.....
CHOCOLATE,
STRAWBERRY,
SUMMER FRUIT &
BUTTERSCOTCH



INGREDIENTS

- 1kg Malora Instant Pudding
- 5lt Water



METHOD

1. Add water to instant pudding and beat until thickening.
2. Refrigerate to set.



IMPERIAL JELLY

**RASPBERRY, ORANGE,
PINEAPPLE
& GREENGAGE**



INGREDIENTS

- 1kg Imperial Jelly
- 5lt Water



METHOD

- 1 Add 2,5lt of boiling water to jelly powder. Stir until dissolved.
- 2 Add 2,5lt cold water and stir further. Refrigerate until set.



Raspberry



Orange



Pineapple



Greengage

IMPERIAL ORANGE *Fridge Tart*



A refreshing, no-bake treat with a zesty orange flavour and a creamy, smooth texture.

INGREDIENTS



1kg Imperial Orange Jelly



3,5lt Water



800g Tennis Biscuits



220g Margarine



1,5 lt Ideal Milk

METHOD

- 1 Melt margarine. Crush biscuits and mix in margarine
- 2 Press the mixture into a tart pan and refrigerate until set
- 3 Add boiling water to jelly and whisk
- 4 Allow to cool to room temperature
- 5 Blend ideal milk into jelly and whisk until foamy
- 6 Pour over biscuit mixture and refrigerate until set



★ *Chill, slice, and enjoy this creamy citrus delight!* ★

IMPERIAL RASPBERRY FRIDGE TART

A no-bake, creamy raspberry tart with a buttery biscuit base and a smooth, fruity filling.



INGREDIENTS



1 kg
Imperial Raspberry Jelly



3,5 lt
Water



800 g
Tennis Biscuits



220 g
Margarine



1,5 lt
Ideal Milk

METHOD

- 1 Melt margarine. Crush biscuits and mix in margarine.
- 2 Press the mixture into a tart pan and refrigerate until set.
- 3 Add boiling water to jelly and whisk.
- 4 Allow to cool to room temperature.
- 5 Blend Ideal milk into jelly and whisk until foamy.
- 6 Pour over biscuit mixture and refrigerate until set.



Chill well before serving. Garnish as desired.



IMPERIAL PINEAPPLE *Fridge Tart*

A creamy, fruity and refreshing no-bake dessert



INGREDIENTS

- 1kg Imperial Pineapple Jelly
- 3,5 lt Water
- 800g Tennis Biscuits
- 220g Margarine
- 1,5 lt Ideal Milk



TIP

For best results, allow the tart to chill overnight for perfect set and flavor.



METHOD

- 1 Melt margarine. Crush biscuits and mix in margarine.
- 2 Press the mixture into a tart pan and refrigerate until set.
- 3 Add boiling water to jelly and whisk.
- 4 Allow to cool to room temperature.
- 5 Blend ideal milk into jelly and whisk until foamy.
- 6 Pour over biscuit mixture and refrigerate until set.



CHILL WELL | SERVES 12-14 | PREP TIME: 30 MIN | CHILL TIME: 4+ HOURS



MALORA BANANA CHEESECAKE

INGREDIENTS

- 1kg Malora Cheesecake mix
- 800g Tennis Biscuits
- 220g Margarine
- 4lt Water
- 40ml Liquid Banana Essence
- 440g Malora Whey Dairy



METHOD

1. Melt margarine and crush tennis biscuits until fine
2. Pour melted margarine into crushed tennis biscuits and mix
3. Layer biscuits mixture into greased tart pans and refrigerate until set
4. Boil water, add in whey dairy and mix until smooth.
5. Add whey dairy mixture to cheese cake mix along with essence and beat until smooth. Allow to cool
6. Once cooled, stir through and pour over biscuit bases.
7. Allow to set in refrigerator

CREAMY • BANANA • DELICIOUS



MALORA STRAWBERRY CHEESECAKE

INGREDIENTS

- 1kg Malora Cheesecake mix
- 800g Tennis Biscuits
- 220g Margarine
- 4lt Water
- 40ml Liquid Strawberry Essence
- 440g Malora Whey Dairy
- Pink Food Colouring for colour
- Fresh Strawberries for Garnish

METHOD

1. Melt margarine and crush tennis biscuits until fine
2. Pour melted margarine into crushed tennis biscuits and mix
3. Layer biscuits mixture into greased tart pans and refrigerate until set
4. Boil water, add in whey dairy and mix until smooth
5. Add whey dairy mixture to cheese cake mix along with essence and beat until smooth. Allow to cool
6. Once cooled, add food colouring until desired colour is achieved while stirring and pour over biscuit bases
7. Allow to set in refrigerator
8. Garnish with strawberries



MALORA APRICOT CHEESE CAKE



A rich and creamy cheesecake infused with apricots and finished on a crisp biscuit base.



INGREDIENTS

- 1kg Malora Cheesecake mix
- 800g Tennis Biscuits
- 220g Margarine
- 3lt Water
- 3 Tins of Apricots
- 330g Malora Whey Dairy

METHOD

1. Melt margarine and crush tennis biscuits.
2. Pour melted margarine into crushed tennis biscuits and mix.
3. Layer biscuits mixture into greased tart pans and refrigerate until set.
4. Boil water, add in whey dairy and mix until smooth.
5. Separate apricots from juice and finely chop.
6. Add whey dairy mixture to cheese cake mix along with juice from tinned apricots and chopped apricots. Beat until smooth.
7. Once cooled, stir through and pour over biscuit bases.
8. Allow to set in refrigerator.



MALORA LEMON CHEESECAKE



A creamy and refreshing no-bake lemon cheesecake with a crunchy biscuit base and a zesty lemon finish.

INGREDIENTS

- 1kg Malora Cheesecake mix
- 800g Tennis Biscuits
- 220g Margarine
- 40ml Lemon Essence
- 440g Malora Whey Dairy
- Lemon zest for garnish

METHOD

1. Melt margarine and crush tennis biscuits until fine.
2. Pour melted margarine into crushed tennis biscuits and mix.
3. Layer biscuits mixture into greased tart pans and refrigerate until set.
4. Boil water, add in whey dairy and mix until smooth.
5. Add whey dairy mixture to cheese cake mix along with essence and beat until smooth. Allow to cool.
6. Once cooled, stir through and pour over biscuit bases.
7. Allow to set in refrigerator.
8. Garnish with lemon zest.





MALORA DOUGHNUTS

INGREDIENTS

1kg Malora Vetkoek mix
Yeast – Included in packet
500ml Water
160g white sugar

ICING

200g Margarine
500g Icing Sugar
10ml Vanilla Essence
Hot Water – as needed

METHOD

1. Add yeast, sugar and luke warm water to vetkoek mix
2. Mix dough until all ingredients are well blended, then place in a bowl and cover. Allow to proof
3. Once dough has risen, place on a floured surface and portion into required size of doughnuts
4. Cut shape of doughnut out with doughnut cutters
5. Set aside and allow to rise to double existing size
6. Fry doughnuts in oil until both sides are golden brown
7. Melt margarine in a sauce pan over medium heat
8. Stir in icing sugar and essence until smooth and remove from heat
9. Add hot water to create a consistency this enough to allow the doughnuts to be easily dipped
10. Coat doughnuts while the glaze is still hot and set aside to cool

*Soft, sweet and perfectly glazed –
a timeless treat for any occasion.*



MALORA CUSTARD BUNS

INGREDIENTS

Dough

- 1kg Malora Vetkoek mix
- Yeast – Included in packet
- 500ml Water
- 160g White sugar

Custard

- 50g Malora Custard Powder
- 400ml Water

Egg Wash

- 1 Egg
- 25ml Milk

To Finish

- 100g Icing Sugar

METHOD

1. Add yeast, sugar and luke warm water to vetkoek mix
2. Mix dough until all ingredients are well blended, then place in a bowl and cover. Allow to proof
3. Once dough has risen, place on a floured surface and portion into required size of doughnuts
4. Cut shape of doughnut without the holes
5. Set aside and allow to rise to double existing size
6. Press down into the centre of the bun and spoon in cold custard.
7. Brush Eggwash over.
8. Bake in the oven on a greased tray for 15minutes at 180°C or until golden brown
9. Once cooled dust with icing sugar





MALORA KOEKSISTERS

Traditional South African koeksisters – crisp, golden, and soaked in sweet syrup.

• INGREDIENTS •

DOUGH

- 1kg Malora Vetkoek mix
- Yeast – Included in packet
- 500ml Water
- 160g White Sugar

SYRUP

- 450g White Sugar
- 350ml Water
- 1 Cinnamon stick
- 2 Cardamom pods

TO FINISH

- 180g Desiccated Coconut



♡ Made with love. Shared with joy. ♡

• METHOD •

1. Add yeast, sugar and luke warm water to vetkoek mix.
2. Mix dough until all ingredients are well blended, then place in a bowl and cover. Allow to proof.
3. Once dough has risen, place on a floured surface and portion into required size of koeksister plaits.
4. Set aside and allow to rise to double existing size.
5. Fry doughnuts in oil until both sides are golden brown.
6. Place koeksisters in prepared syrup for 2 minutes.
7. Remove koeksisters from syrup and roll in coconut.



MALORA CINNAMON ROLLS

Soft, sweet and perfectly spiced cinnamon rolls for every occasion.



INGREDIENTS

DOUGH

- 1kg Malora Vetkoek mix
- Yeast – Included in packet
- 500ml Water
- 160g White Sugar

FILLING

- 115g Butter/Margarine
- 100g Brown Sugar
- 25g Ground Cinnamon

OPTIONAL GLAZE

- Icing sugar and milk



METHOD

1. Add yeast, sugar and luke warm water to vetkoek mix.
2. Mix dough until all ingredients are well blended, then place in a bowl and cover. Allow to proof.
3. Once dough has risen, place on a floured surface and roll out.
4. Spread softened butter on the dough and then sprinkle cinnamon and sugar.
5. Roll into a log and divide into the desired size.
6. Place into a parchment lined tray.
7. Bake for 15–20 minutes at 180°C or until golden brown.
8. Optional – Glaze with icing sugar and milk glaze.



TIP: Best enjoyed warm with a cup of coffee or tea.



MALORA TRIFLE

A classic layered dessert combining creamy custard, fruity jelly, and soft sponge for a refreshing treat.

INGREDIENTS

Custard

- 200g Malora Custard Powder
- 150g Malora Whey Dairy
- 1.3lt Water

Raspberry & Pineapple Jelly

- 500g Imperial Jelly
- 2.5lt Water

Sponge

- 1kg Malora Sponge mix
- 80ml Vegetable Oil
- 500ml Water
- 4 Eggs

- 410g Canned fruit of choice

METHOD

- 1 Prepare the custard.
- 2 Prepare 2 flavours of jelly and allow to set.
- 3 Bake sponge and allow to cool.
- 4 Soak sponge with juice of the canned fruit and cut into squares.
- 5 Layer trifle in bowl and allow to set over night.
- 6 Optional finish with dessert topping of your choice and fresh berries.



TIP: For best results, prepare a day ahead and refrigerate overnight to enhance the flavours.



MALORA CHOCOLATE MOUSSE TRIFLE

A rich and indulgent layered trifle perfect for festive celebrations.

INGREDIENTS

CHOCOLATE MOUSSE

- 1kg Malora Chocolate Mousse
- 1.6lt Water
- 410g Canned Fruit

WHITE CHOCOLATE OR VANILLA MOUSSE

- 1kg Malora Mousse
- 1.2lt Water

RASPBERRY JELLY

- 500g Imperial Jelly
- 2.5lt Water

SPONGE

- 500g Malora Sponge mix
- 40ml Vegetable Oil
- 250ml Water
- 2 Eggs

METHOD

- 1 Add water to mousse powder and whisk at high speed until aerated.
- 2 Refrigerate seperately.
- 3 Prepare jelly and allow to set.
- 4 Bake sponge and allow to cool.
- 5 Layer trifle and top with white chocolate mousse.

*Chill. Layer.
Enjoy!*



MALORA WINDSOR CAKE

*A classic, moist and fruity cake
perfect for any occasion.*

INGREDIENTS

- 1kg Malora Sponge mix
- 80ml Vegetable Oil
- 5g Bicarbonate of Soda
- 4 Eggs
- 100g Glazed Cherries
- 450ml Water
- 50ml Cherry Essence or Juice from Cherries
- 100g Mixed Dried Currents and Fruit Peel
- Zest of 1 Lemon
- 1g Ground Cinnamon

METHOD

- 1 Add water, eggs, cherry essence and oil to sponge mix. Whisk until smooth.
- 2 Add glazed cherries, mixed currents and peels, ground cinnamon and zest to mixture and fold in.
- 3 Bake in oven at 180°C for 20–25 minutes.
- 4 When done, remove and allow to cool.
- 5 Optional – Dust with icing sugar.



SERVES
12–16 SLICES



BAKE TIME
20–25 MINUTES



TEMPERATURE
180°C



COOLING
ALLOW TO COOL

Store in an airtight container for up to 5 days.



MALORA CHOCOLATE BROWNIES

Rich. Fudgy. Irresistible.

INGREDIENTS

- 1kg Malora Chocolate Muffin mix
- 800g Margarine
- 80g Cocoa powder
- 160ml Vegetable oil
- 400ml Water
- 720g White Sugar
- 200g Dark Cooking Chocolate (finely chopped)
- 12 Eggs
- 20ml Vanilla Essence



METHOD

- 1 Melt margarine in a saucepan and stir in sugar until dissolved.
- 2 Add cocoa powder to muffin mix and mix through.
- 3 Add the muffin mixture to the margarine and sugar mixture in the saucepan. Mix in the oil and water and then remove from heat.
- 4 Whisk the eggs and vanilla essence together and add to the brownie mix along with the finely chopped dark chocolate.
- 5 Line a baking tray with wax paper and pour in the mixture.
- 6 Spread evenly and bake at 180°C for 20 – 25 minutes.
- 7 Allow to cool before cutting into desired square sizes.

*Perfect for every occasion.
Warm hearts. Sweet moments.*