



# COOKSISTER

Waar's 'it lekker? Find out with Farzana Kumandan



## BREAD PUDDING

Farzana Kumandan  
Recipe @sprinklesandspice

**Ingredients**  
Add all ingredients to your blender  
6 slices of bread  
4 eggs  
2T butter  
¾ cup sugar  
750ml full cream milk  
2T custard  
¼ cup coconut  
1T vanilla essence  
½T fine cinnamon  
Pinch of cardamom  
Pinch of salt  
For the topping  
¾ cup Jacobs apricot jam

1T boiling water  
**Method**  
Blend all ingredients in a blender until smooth  
Spray a medium rectangle Pyrex dish with Spray&Cook and proceed to pour in your mixture.  
Bake at 180°C on the lower rack of the oven for 45 minutes until the top is golden brown and a slightly cracked crust is formed.  
Mix the boiling water and Jacobs apricot jam and mix until smooth.  
The jam should have a thick consistency, do not add extra water, it will be



too runny.  
Once done, remove cake from the oven and brush over the Jacobs apricot jam topping.  
Turn off the oven but return the pudding to the warm oven to rest and settle for 20 minutes.

## POMEGRANATE SNOWBALLS

Farzana Kumandan  
Recipe @sprinklesandspice

**Ingredients**  
2 eggs  
¾ cups sugar  
½ cup oil  
1T vanilla essence  
1¼ cup flour  
2t baking powder  
½ cup milk

**Method**  
In a mixing bowl add the eggs and sugar and whisk together until light and creamy.  
Add in the oil and vanilla essence and mix until well combined.

Sift in the baking powder and flour.  
Add in the milk and mix until smooth and lump free.  
Place cupcake cups in a muffin pan.  
Fill the cupcake holders ¾ full with batter.  
Bake in a preheated oven at 180°C.  
Bake for 10 to 12 minutes, until golden brown or a toothpick comes out clean.

**FOR THE TOPPING**  
**Ingredients**  
1 cup Jacobs pomegranate jam  
1T vanilla essence  
1 drop pink food colouring

½ cup warm water  
2 cups fine coconut  
**Method**  
Stir the Jacobs pomegranate jam with a spoon until smooth  
Add the vanilla, food colouring and water and mix together and allow to cool completely.  
Remove the cupcake holder from the cupcake and give it a quick dip in the sauce.  
Roll in coconut.



LOCAL BUSINESS: Yummy jam by Jacobs

# JAMMING

## An ingredient to turn any dish into a lekker one

BY FARZANA KUMANDAN

**GIVE me a peanut butter and jam sandwich with a hot cup of coffee any day and I am the happiest girl in the world!**

Jam has to be one of the most versatile ingredients ever.

Jam on plain bread, jam in bakes, in food or even as a *slaai* with your favourite curry – this simple ingredient can do wonders.

### Perfect

Jam also adds the perfect sweet-sticky touch to your ribs and wings while a spread of jam on a snoek braai can take your fish flavour to the next level.

Today we feature the Jacobs Jam Company, a small business founded in 2018.

Their amazing product is becoming a firm favourite in many homes.

Jacobs Jam, based in Ceres, was founded by Christynn and Nigel Jacobs in 2018.

Nigel is from Mitchells Plain and Christynn is a food technologist from Hawston.

The couple left the corporate world to follow their dream to start up their own business.

This company is very passionate about creating employment and uplifting those in the community; all fruits and ingredients are sourced locally.

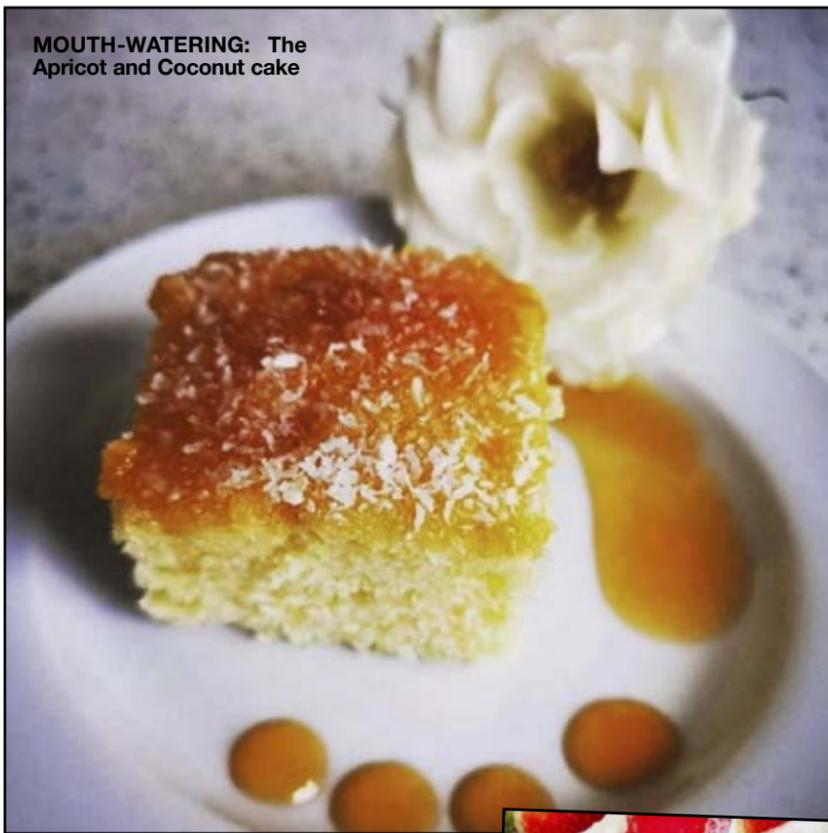
Nigel says: “We offer a full range of popular jam flavours including apricot, peach, strawberry, mixed fruit and pomegranate, packed in convenient consumer pack sizes of 300g, 600g and 1.2kg.”

“We also offer bulk confectionery/food services products in 3kg and 25kg for private label/house brands.

All products are packed in-house, in a brand new, world-class factory using the best modern, state of the art processing technology, while incorporating internationally recognised food safety and quality standards.”

This week Jacobs Jam is giving away five hampers worth R300

MOUTH-WATERING: The Apricot and Coconut cake



each to five lucky readers.

To stand a chance to win, SMS “Cooksister” + your Name and Surname and address to 33258.

SMS line closes on 25th August midnight. Terms and conditions apply.

### Follow

For more info, follow Jacobs Jam on Facebook or Instagram @jacobs\_jam\_co or visit their website [www.jacobs-foods.co.za](http://www.jacobs-foods.co.za)



PRETTY: Pomegranate Snowballs

## APRICOT AND COCONUT CAKE

Farzana Kumandan  
Recipe @sprinklesandspice

**Ingredients**  
250g soft butter  
1 cup castor sugar  
2 eggs  
1T vanilla essence  
2 heaped cups flour  
2t baking powder  
For The Topping  
¾ cup Jacobs apricot jam  
1T boiling water  
¼ cup fine coconut

**Method**  
Mix the butter and sugar until it's light and creamy.

Add in the eggs and vanilla essence and mix well.

Add in the dry ingredients and mix until it's smooth and lump free. (you will have a thick batter)

Spoon into a medium rectangle baking dish and bake at 180°C for 25 to 30 minutes until the cake is slightly but not completely golden brown. (the skewer must come out clean)

Mix the boiling water and Jacobs apricot jam and mix until smooth.

The jam should have a thick consistency, do not add extra water, or it will be too runny.

Spread your apricot jam over your hot cake immediately after it comes out of the oven.

Sprinkle some coconut over the jam. Switch off the oven and return the cake to the warm oven with the door slightly ajar, so the heat allows the sauce to really absorb and sink into the cake.

Sprinkle over some more fine coconut and enjoy with a hot cup of tea.

## STRAWBERRY ICING

Farzana Kumandan  
Recipe @sprinklesandspice

**Ingredients**  
250g soft butter  
4 cups sifted icing sugar  
1T lemon juice  
1t boiling water  
¼ cup of Jacobs strawberry jam

**Method**  
Mix the boiling water and

Jacobs strawberry jam and mix until smooth, set aside.  
In a bowl, whip the soft butter until pale and light.  
Add in the icing sugar, a cup at a time.  
Add in lemon juice and jam mixture and mix until smooth.



## SCONES

Farzana Kumandan  
Recipe @sprinklesandspice

**Ingredients**  
3 cups self-raising flour  
2T sugar  
550ml fresh cream  
Pinch of salt  
Topping  
Jacobs strawberry jam  
Whipped fresh cream

**Method**  
Mix the flour, cream, and sugar and salt together until a smooth dough is formed.  
On a floured surface, cut out scone rounds, brush with milk and bake on a baking tray lined with baking paper.  
Bake in a preheated oven at 200°C for 10 to 15 minutes until bottoms or tops are



golden.  
Once cooled, slice in half and add Jacobs strawberry jam, top with fresh cream and decorate with fresh strawberries.