



FIJI NATIONAL
UNIVERSITY

Office of the Registrar
Department of Student Support Services: Campus Life

*Bringing out the
Chef in you!*

Lockdown Cooking
Challenge

Congratulations

to our Week 2 **Winners!**

Student Category
**Waisea Marawa
Nairabei**



*Lime Oreo-Chocolate
Cake*



Below is the recipe for Waisea's Lime Oreo-Chocolate Cake which he tried to bake during the lock-down period at the Pasifika Hostel.

Recipe

Ingredients:

- a packet of Oreo
- Rewa life- fresh milk
- Baking powder
- Sugar
- Cocoa
- Flour
- Lime / Orange

Directions:

Collect all necessary items or ingredients ready.

1. Place the oreos (1 packet) in a bowl and beat them up until they are crushed into very fine pieces.
2. Add 4 teaspoons full of Normal fmf flour into the bowl of crushed oreos.
3. Add 2 tea-spoons of Golden harvest Cocoa powder, ½ teaspoon of baking soda and 4 teaspoons of normal sugar into the bowl.
4. Thoroughly mix all contents together.
5. Add 250ml (cup) of milk (rewa life/soy milk) to the dry mixed contents.
6. Thoroughly stir the mixer together until a nice paste is seen.
7. Squeeze two slices of lime or orange into the mixer and stir once more.
8. Pour the mixer into a microwave-safe bowl and place it into the microwave.
9. Microwave it for at least 7-10 mins long.

Staff Category
Ms. Yashni Devi



Melting Moments



Ingredients:

- 250g of butter, softened
- 1 cup corn flour
- ¾ cup icing sugar
- ½ tsp baking powder
- 1 cup plain flour
- Butter icing/raspberry jam (optional)

Directions:

1. Cream butter and icing sugar until light and fluffy.
2. Sift flour, corn flour and baking powder together.
3. Mix into creamed mixture. Mix well.
4. Roll dough into small balls (the size of large marbles) and place on a greased oven tray.
5. Flatten slightly with a floured fork.
6. Bake at 180degrees for 20minutes or until cooked.
7. Cool and sandwich two biscuits together with butter or raspberry jam.