

Amendments to The \$21 Challenge, published October 2009

Page 141 (Kate's rich gravy casserole base)

Add 1-2 tbsp oil to the ingredients list.

Page 147 (Pasta bake)

1 egg	Change to:	2 eggs
Milk		1 cup milk

Page 153 (Potato pie for one)

Change oven temperature to 200C.

Page 161 (Homemade Pizza)

Oven temperature 200-220C.
Cook for 20-25 minutes.

Page 168 (Five-cup loaf)

Cook for around 25 minutes.

Page 171 (Mars Bar surprise slice)

3 tbsp cocoa	Change to:	3 tsp cocoa
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Melt ingredients over a medium heat.

Page 173 (Quick microwave apple pudding)

125g butter or margarine – should be softened or melted.

Page 175 (Budget 'bix slice)

Icing mixture should read as:

NB: To make chocolate butter icing, mix 15g butter with two tablespoons of cocoa, one cup of icing sugar and one and a half tablespoons of hot water.

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Page 237 (Peanut butter biscuits)

Add butter together with peanut butter and sugars.

Remove baking powder and bicarb from method (they are not in the recipe).

Pages 267 & 272 (Substitutions – ginger)

Remove ginger as a substitution for ginger.