



kai collective

Supporting Kinshel Family Services. Click here



RayWhite

Two Dedicated  
Salespersons Every Listing

### Thinking of Selling ?

Your Written Property Appraisal will include:

- FREE GIFT CARD (E&C)
- Written value range of your home
- Explanation as to how we determine the value range
- Explanation of our introductory commission
- Personalised in-depth details of sales relevant specific to YOUR home and YOUR area
- Explanation of what methods of sale are open to you
- Explanation of what marketing options are open to you
- Explanation of what improvements to your property would achieve the best outcome
- Evaluation of current market conditions and outlook

All professionally bound plus an electronic copy for your Broker, Banker or Financial Advisor



Team Commitment  
Loyalty & Gift Card  
\$1,000 as a personal  
thank you from us.  
*It's on the house!*



# BEA'S THUMBPRINT COOKIES

Preparation time: 20 minutes  
Resting time: 1 hour  
Cooking time: 10-12 minutes  
Makes: 18-24

- 175g (6oz) unsalted butter, softened
- 175g (6oz) caster sugar
- 1 large egg
- 125g (4 1/2 oz) self-raising flour
- 175g (6oz) plain flour
- 200g (7oz) chocolate hazelnut spread

Line a baking sheet with greaseproof paper.

Cream the butter and sugar until light and fluffy using an electric mixer. Add the egg and beat well. Stir in the self-raising and the plain flour and mix to a dough. Leave to rest for 1 hour.

Preheat the oven to 180°C/350°F/gas mark 4.


Use the palms of your hands to roll about 1 heaped tablespoon of the dough into a ball about 2.5cm (1in) in diameter, then use the palm of your hand to flatten it on to the baking sheet. Press your thumb into the middle of the dough to make a hole. Continue with the rest of the dough, ensuring the cookies are spaced well apart as they will expand as they cook. Use a teaspoon to fill the hole with chocolate spread.

Bake for 10-12 minutes or until the cookies are golden. Cool on a wire rack.

HINT: Place a tea-towel under the bowl to prevent it from slipping while you are mixing and put four little dots of butter on to the baking tray before you line it with the greaseproof paper to stop the paper from shifting.

From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career both as a Fine Dining Chef and as a Hospitality Consultant.

Sharing here with you is a growing database of +1000 recipes. Free.  
Call Jasmine Sergeant of Team Commitment whenever you are curious of the value of your home.

Until then, please enjoy & feel free to share this evolving and growing recipe database. 

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