



Cooking with ACN

FUNDRAISING STARTER KIT

Let's come together this summer as one faith, one body and one family in Christ – and raise funds in support of displaced and refugee Christians around the world.



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Aid to the
Church in Need

ACN UNITED KINGDOM



SYRIA: BARAZEK COOKIES

Barazek are traditional Syrian butter biscuits coated with sesame seeds and pistachios.

Christians in Syria have borne the brunt of much pain and suffering in recent years – and yet they continue to hope in God. Our compassion means so much to them, and for this reason ACN is working closely with project partners on the ground to provide urgent assistance including food, medicine and shelter. The Christians there are counting on our prayers and generosity.



(Displaced Christians at a distribution centre in Homs, Syria – where ACN is supporting the Church with emergency relief.)

KITCHEN

Ingredients:

(makes 30 cookies):

For the cookies

- 1 cup (227g) butter softened
- 1 ¼ cups (160g) icing sugar
- 2 eggs
- 2 tsp vanilla essence
- 2 tsp vinegar
- 3 cups (384g) plain flour
- 1 tsp baking powder
- Pinch of salt
- 1 cup (128g) pistachio roughly chopped
- 1 cup (128g) sesame seeds
- 3 tbsp runny honey



Method

1. Cream the butter and sugar until pale and fluffy.
2. Add the eggs, one at a time and beat well until fully combined. Add the vanilla and vinegar to the mixture.
3. Sift the flour with the baking powder and salt, and gradually fold it into the mixture. Do not over mix.
4. Cover the dough and leave it in the fridge to rest for an hour or overnight.
5. To roll and bake the barazek cookies: mix the sesame and honey on a plate and set aside. Prepare another plate with chopped pistachios.
6. Preheat the oven to 180°C/Fan 170°C. Line baking trays with baking paper.
7. Start by rolling pieces of the dough into walnut size balls with your fingers.
8. Press one side of the dough ball into the pistachios, flatten it a little. Flip the cookie dough and press the other side into the sesame honey mix.
9. Arrange the cookies on your baking tray about 2cm apart. Bake for 15-20 minutes until the bottoms are golden brown.
10. Allow to cool for a few minutes on a baking tray and then transfer to a wire rack.

To complete your Syrian-themed event, why don't you add pitta bread & humus, couscous, falafel, baklava and olives to your shopping list? Or explore even more Syrian recipes...

"We have to be a sign of Christ's presence in this ancient city."

Archbishop Joseph Tobji of Aleppo, Syria.



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PAKISTAN: NAN KHATAI BISCUITS

Ingredients:

- 80g caster sugar
- 80g unsalted butter, plus extra for greasing
- 3-4 drops of vanilla essence
- Crushed seeds of 4 cardamom pods
- 155g plain fl our, sift ed, plus extra for dusting
- 50g fine semolina
- Whole almonds to garnish (optional)

“Your help enables us to survive and grow.”

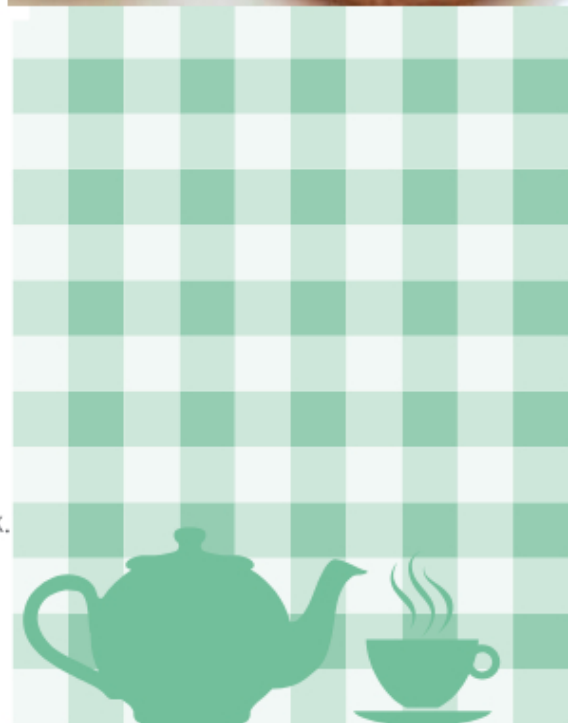
Archbishop Joseph Coutts of Karachi, Pakistan.



Method

1. Preheat oven to 180°C and lightly grease a baking tray.
2. In a bowl or an electric mixer, cream together the sugar and butter until light and fluffy. Beat in the vanilla essence and cardamom.
3. Add the fl our and semolina, and mix into a fi rm paste. Knead gently for 5 minutes.
4. Keeping your hands dusted with fl our, take golf ball-sized pieces and fl atten into circles about 1.5cm thick, or roll out the dough and use a biscuit cutter.
5. Press an almond into the centre of each cookie.
6. Put the biscuits on the prepared baking tray at least 2.5cm apart and bake for 12-15 minutes or until light brown. Cool on a wire rack.

To complete your Pakistan-themed event, why don't you add samosas, papadums and pakoras to your shopping list? Or explore even more Pakistan recipes...



(Christian converts Kamijee and his daughter, Diva, from Pakistan's Sindh province – where ACN is providing practical and spiritual support to oppressed Christians.)

Pakistan is a land of martyrs and a place where Christians live in fear of discrimination, violence and targeted attacks. In spite of this, the Church there is growing.

ACN is working with church partners such as Archbishop Joseph Coutts to provide support for victims of persecution, catechesis for children, Christian education, training for seminarians and construction of churches.

NIGERIA: POUND CAKE

The Nigeria Pound Cake is spiced with nutmeg and satisfyingly dense. It is very popular in Nigeria and is often served on special occasions.



Ingredients:

- 500g unsalted butter (at room temperature)
- 400g sugar
- 500g plain flour
- 10 eggs
- ½ whole nutmeg, grated (or ½ tsp nutmeg)
- 2 tsp vanilla essence
- 2 tbsp baking powder

To decorate:

- 3 tbsp icing sugar
- 2 tsp milk

Method

1. Pre-heat the oven to 160°C. Grease a 9in round cake tin, line the base with baking paper and grease the paper.
2. Sift the flour, baking powder and nutmeg, and set aside.
3. Beat the eggs with a whisk in a separate bowl and also set aside.
4. Mix the butter and sugar until light and fluffy.
5. Pour the beaten eggs gradually into the butter mixture, alternating with flour and mix well until combined – and add in the vanilla essence.
6. Pour the mixture into your prepared cake tin and bake in a preheated oven for about 1 hour 30 minutes. Do not reduce the cooking time, if you split the mixture between two cake tins.
7. To check if the cake is baked, insert a skewer into the centre of the cake. If it comes out clean your cake is ready.
8. Remove from the oven and leave to cool completely in the cake tin.
9. For the icing, mix 3 tablespoons of icing sugar and 2 teaspoons of milk in a bowl until well combined. Drizzle over the cake and serve.

To complete your Nigeria-themed event, why don't you add plantain chips, roasted peanuts, corn on the cob (for roasting on a BBQ), and some tropical fruit to your shopping list? Or explore even more Nigerian recipes...

“We feel the warmth of your prayers and solidarity.”

Bishop Oliver Dashe Doeme
of Maiduguri, Nigeria.

The Church in northern Nigeria has suffered extreme persecution at the hands of terror group Boko Haram. ACN has responded by providing spiritual support, as well as emergency relief such as food, medicine and shelter for those caught up in the crisis.

(Picture: These young parishioners are from the Diocese of Maiduguri, northern Nigeria – where ACN is supporting the Church with emergency relief following attacks by Boko Haram.)



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