

The Pink Fizzy Drink (non-alcoholic)

(The famous Pink Fizzy drink causes a lot of problems at the Parent night in "Big Little Lies", but it is sure to be a fun hit at your book club!)

Ingredients

4 C. ginger ale
4 C. club soda
3 C. white grape juice
1/4 C. grenadine

Instructions

Make sure all ingredients are well chilled. Mix a few minutes before serving.



*"They taste like something
fizzy and fun from
childhood. They taste like
a summer afternoon, like
a first kiss..."*

- Madeline

Big Little Lies

by Liane Moriarty



SNACKS



Bentonville Public Library

(Source: Taste.com, 2016)

Tim Tam Cake

(Liane Moriarty is a native Australian, and this recipe is a true Australian delicacy! Tim Tam's are a famous candy from Australia, for good reasons! For this recipe—they can be ordered online, and at some Wal-Mart stores.)

Serves 12

Ingredients

Cake

- 3/4 C. butter—chopped
- 1 3/4 C. granulated sugar
- 3 eggs
- 2 1/4 C. g self-rising flour
- 1/2 C. plain flour
- 2 C. cocoa powder
- 1/2 tsp. baking soda
- 1/2 C. milk
- 1/2 C. water
- 1 C. Arnott's Tim Tam Original, finely chopped



Ganache

- 2 1/3 C. milk chocolate, chopped
- 1 1/4 C. heavy whipping cream

Frosting

- 1/2 C. butter, chopped
- 4 C. powdered sugar, sifted
- 2 tbsp. malted milk powder
- 2 tbsp. milk
- 1 1/4 C. milk chocolate, melted and cooled

Instructions

Preheat oven to 350°F. Grease and line base and sides of two 18 x 27cm (base measurement) slice pans. Use an electric beater to beat butter and sugar in a bowl until pale and creamy. Add eggs, 1 at a time, beating well after each addition, until just combined.

Sift over half the combined flour, cocoa powder and bicarbonate of soda. Add milk. Use a metal spoon to fold until just combined. Sift over remaining combined flour, cocoa powder and bicarbonate of soda. Add water and fold until just combined.

Divide mixture among pans. Smooth surface. Bake for 25-30 minutes or until a skewer inserted into centers comes out clean. Cool in pan for 5 minutes. Transfer to wire rack to cool completely.

Meanwhile, to make chocolate ganache, place chocolate in a heatproof bowl. Bring cream just to the boil in a saucepan over medium heat. Pour cream over chocolate. Stir with a metal spoon until melted and smooth. Place in fridge, stirring often, for 40 minutes until thickened slightly.

To make chocolate filling, use electric beaters to beat butter in a bowl until pale and creamy. Gradually add icing sugar, malted milk powder and milk, in alternating batches, until smooth and combined. With the beater on low, gradually beat in the chocolate until just combined. Place one cake on a wire rack set over a baking tray.

Use a palette knife to spread filling over cake. Sprinkle with Tim Tams. Top with remaining cake. Place in fridge for 30 minutes to set. Pour ganache over the top of the cake. Use a palette knife to spread ganache over top and sides to cover. Set aside for 10 minutes to set.

(Source: Taste.com, 2016)

Traditional Pavlova

(Pavlova is a traditional Russian dessert, named for the famous ballerina Anna Pavlova. However, in recent times, the Pavlova merengue-based dessert has transitioned to being an Australian favorite, with some insisting that the recipe originated in New Zealand.)

Ingredients

- 6 eggwhites
- 1 1/2 C. granulated sugar
- pinch cream of tartar (see note)
- 1 1/3 C. heavy whipping cream
- 1 tbsp. powdered sugar
- 1 tsp. vanilla extract
- 1 1/2 C. strawberries, hulled, sliced
- 2 kiwifruit, peeled, sliced
- 1 1/2 C. blueberries



Instructions

Preheat oven to 250°F fan-forced. Line a baking tray with baking paper. Mark a 9 in.

Using an electric mixer, beat eggwhites until stiff peaks form. Add sugar. Beat for 10 minutes or until sugar has dissolved. Add cream of tartar. Beat for 1 minute. Spoon mixture onto circle. Using a palette knife or spatula, shape into a circle with high sides. Make 'furrows' up the sides. Bake for 10 minutes.

Reduce temperature to 110°F. Bake 1 hour or until firm. Turn off oven. Allow to cool in oven with door slightly ajar. Using an electric mixer, beat cream, icing sugar and vanilla until soft peaks form. Place pavlova on a serving plate. Top with cream mixture and fruit.

(Source: Taste.com, 2016)