

90 YEARS YUM



9 RECIPES CELEBRATING 90 YEARS WITH WEET-BIX™

90
YEARS
YUM

**Weet-Bix is a great start
to the day & can be enjoyed
in a variety of ways.**

Kiwis hold great memories of topping Weet-Bix™ with fruit before school, tucking into Weet-Bix™ before footy, or waking up to a bowl of Weet-Bix™ as a breakfast in bed treat while staying at Nana's. The more adventurous among us may remember smothering Marmite™ over Weet-Bix™ as an after-school snack.

In this timeless recipe book you'll find 9 delicious Weet-Bix™ classics to take you through the decades that'll knock your socks off!



JAZZED UP 
BREKKIE POTS

CHOC N ROLL 
SLICE

Go Nanas 
CHOC LOAF

**FLower
POWER**
BLISS BALLS

Mama's
ZUCCHINI SLICE

A SAVOURY
TREAT WITH
FRIENDS

Y2K SHAKE 

BLOCKBUSTER
BERRY BARS

A SCROLL DOWN
Memory Lane. 



Weet-Bix™ 1940



JAZZED UP

BREKKIE POTS

Inspired by the upbeat vibes of the 1940's jazz explosion, these energising, Strawberry crisp breakfast pots are an amazing way to get your toes tapping for the day ahead.

INGREDIENTS

CRISP

- ½ cup rolled oats
- 2 Sanitarium Weet-Bix™ wheat biscuits crushed
- 2 teaspoons olive oil
- 2 teaspoons pure Maple syrup

COMPOTE

- 2 x 250g punnets strawberries, hulled and sliced
- 1 teaspoon vanilla essence
- 2 teaspoons chia seeds
- 1 ½ cups Greek Yoghurt

METHOD

1. Combine crisp ingredients in a bowl. Transfer onto a baking tray and bake in a moderate oven, 180°C, for 10-12 minutes stirring regularly, until golden. Remove from oven and cool.
2. Place strawberries and vanilla in a saucepan. Bring mixture to the boil, then reduce heat and simmer for 5 minutes. Remove from heat and stir in chia seeds.
3. Divide strawberry compote evenly between 6 small jars with lids. Top each with ¼ cup of the yoghurt. Sprinkle evenly with the Weet-Bix™ crisp.

SERVES: 6

SKILL: Easy

PREP: 20mins

COOK: 15mins



90
YEARS
YUM

Weet-Bix™ 1950

CHOC N ROLL SLICE



We're taking a slice out of the 50's to bring you this delicious treat to get you rocking!

INGREDIENTS

BASE

- 5 Weet-Bix™ wheat biscuits crushed
- 1½ cups plain flour
- 2 tsp baking powder
- 2 tbspcocoa
- ¼ cup desiccated coconut
- 1 cup sugar
- 1 tbspc golden syrup
- 200g margarine
- 1 tsp vanilla essence

ICING

- 2 cups icing sugar, sifted
- 2 tbspcocoa
- 1 tbspc margarine
- boiling water

METHOD

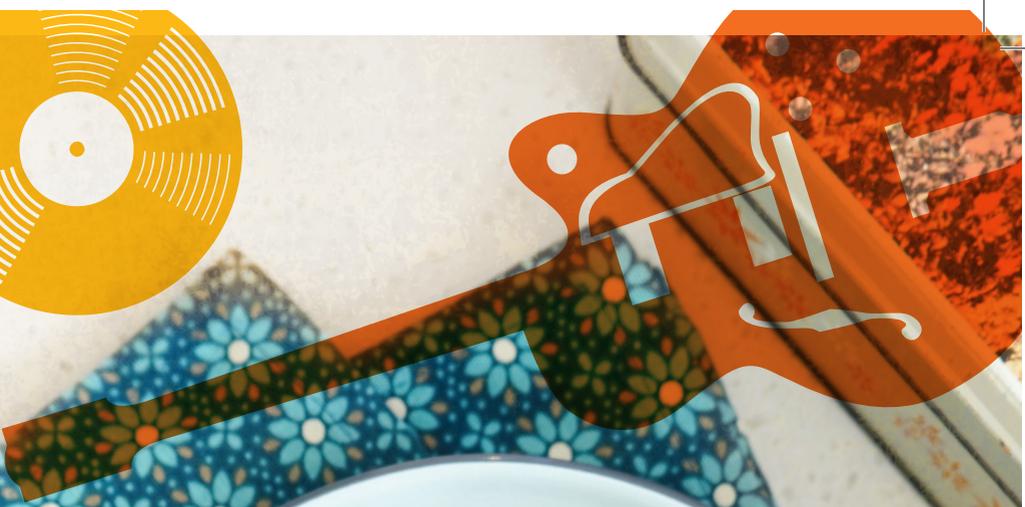
1. Combine Weet-Bix™, flour, baking powder, cocoa and coconut in a mixing bowl.
2. Place sugar, golden syrup and margarine into a saucepan and simmer until sugar is dissolved.
3. Add vanilla essence and blend together.
4. Pour the liquid blend over dry ingredients and mix together.
5. Press into a 20cm x 30cm lined baking dish.
6. Bake in a moderate oven, 180°C, for 15 minutes or until firm. Remove from oven and cool.
7. To make icing combine icing sugar, cocoa and margarine in a bowl. Gradually add boiling water mixing until desired thickness is reached.
8. Spread icing over slice.

SERVES: 20

SKILL: Easy

PREP: 15mins

COOK: 15mins



90
YEARS
YUM

Weet-Bix™ 1960

Go Nanas[🍌] over this choc loaf

Perfect for morning tea or as a super after-school snack for the kids.

INGREDIENTS

- 3 Weet-Bix™ wheat biscuits crushed
- 1½ cup white flour
- 2 tsp baking powder
- ½ tsp salt
- ¼ cup dark chocolate chips
- 60g margarine
- ¼ cup sugar
- 3 ripe bananas, mashed
- 1 egg, lightly beaten
- ¼ cup So Good™ Lite soy milk

METHOD

1. Pre-heat oven to 180°C.
2. In a large bowl combine Weet-Bix™, flour, baking powder, salt and chocolate chips.
3. In a separate bowl, cream margarine and sugar together, then add bananas, egg and So Good™ Lite
4. Add to dry ingredients, blending well.
5. Place in a lightly greased loaf tin. Bake for 30-40 minutes, or until skewer inserted in middle of loaf comes out clean.
6. Cool. Slice and serve on its own, or toast and serve with yoghurt.

TIPS

Try using sultanas or walnuts instead of dark chocolate chips for a different taste.

SERVES: 18

SKILL: Easy

PREP: 20mins

COOK: 15mins



90
YEARS
YUM

Weet-Bix™ 1970

FLOWER POWER BLISS BALLS

We're bringing the good vibes with these 70's inspired Flower Power Bliss Balls. With delicious cranberries and crunchy almonds, these little balls of power create an unexpected treat both kids and adults will love.

INGREDIENTS

- 3 Weet-Bix™ wheat biscuits finely crushed
- 2 tbs honey or maple syrup
- 1 cup dried cranberries
- 1 cup almond meal
- ¼ cup almonds, chopped
- 2 tbs water

METHOD

1. Add all ingredients, except water, to a food processor and pulse to a coarse consistency. Add water and pulse again until mixture sticks together.
2. Form into tablespoon-sized balls. Store in refrigerator.

SERVES: 15

SKILL: Easy

PREP: 10mins



wheat-Bix
SANITARIUM
wheat-Bix
WHEAT BISCUITS

90
YEARS
YUM

Weet-Bix™ 1980

Mama's

Easy Peasy Zucchini slice

Just like Mum used to make, only easier. This courgette and corn slice is a midweek meal winner and is O for awesome in the lunchbox.

INGREDIENTS

- 2 Sanitarium Weet-Bix™ wheat biscuits crushed
- 2 courgette, grated
- 1 large carrot, grated
- 1 large onion, finely chopped
- 420g can corn kernels, drained
- 1 cup tasty cheese, grated
- ½ cup self-raising flour
- ½ cup olive oil
- 5 eggs, lightly beaten

METHOD

1. Preheat oven to 170°C. Grease and line a non-stick 20x30cm lamington tray.
2. Combine courgette, onion, carrot, corn, flour, Weet Bix™ and cheese in a large bowl.
3. Add oil and lightly beaten eggs, and mix. Season with salt. Pour into the lamington tray.
4. Bake for 35-40 mins until golden and set. Allow to cool slightly before cutting.



TIPS

Can be enjoyed hot or at room temperature so is perfect for lunchboxes.

SERVES: 12

SKILL: Easy

PREP: 10mins

COOK: 35mins



90
YEARS
YUM

Weet-Bix™ 1990

A savoury treat for



F·R·I·E·N·D·S

Toast your Weet-Bix under the grill with tomatoes, basil pesto and cheese for a delicious brunch with friends or while enjoying 90s Sit-Com re-runs.

INGREDIENTS

- 2 cups fresh basil leaves
- 2 large cloves garlic, peeled
- ½ cup freshly grated parmesan cheese
- ¼ cup pine nuts or walnuts
- ½ cup (125ml) olive oil
- 4 vine-ripened tomatoes
- 8 Weet-Bix™ wheat biscuits or Weet-Bix™ Gluten Free
- A pinch of black pepper
- 2 tsp balsamic vinegar
- 2 tbs freshly grated parmesan, to serve

METHOD

1. Combine the basil, garlic, cheese and nuts in a food processor or high speed blender. Process to mix. With the machine running, slowly add the olive oil. Season to taste. Process to the desired consistency. Let stand for 5 minutes.
2. Preheat oven grill to high.
3. Cut the tomatoes in half, and lay on a baking tray. Sprinkle with a little balsamic vinegar and season with ground black pepper. Grill in oven for 8-10 minutes, until cooked but not falling apart.
4. Lay the Weet-Bix™ on a serving tray. Spread each one with a spoonful of the basil pesto. Top with 1 or 2 pieces of tomato, and sprinkle with extra grated parmesan.
5. Serve immediately while tomatoes are still warm with extra fresh basil leaves.

SERVES: 4

SKILL: Easy

PREP: 10mins

COOK: 10mins



90
YEARS
YUM

Weet-Bix™ 2000



Y2K SHAKE

We're shaking up your morning like the 2000's with this super tasty Y2K Wake-up shake.

INGREDIENTS

- 2 Weet-Bix™ wheat biscuits
- 300ml So Good™ Almond Milk
- 1 banana
- 4 dates
- 1 tsp cocoa powder
- 1 tbs chia seeds

METHOD

1. Place the Weet-Bix™ into a blender with the So Good Almond Milk and let soak for a minute to soften.
2. Add the rest of the ingredients and blend until smooth.

TIPS

If you want to enjoy an ice cold drink, add some ice cubes to your shake!

SERVES: 2

SKILL: Easy

PREP: 5mins



90
YEARS
YUM

Weet-Bix™ 2010



BLOCKBUSTER

BERRY BARS

It might look rustic, but this delicious berry slice is a modern-day masterpiece that'll knock the socks off any hungry audience.

INGREDIENTS

- 3 Weet-Bix™ wheat biscuits crushed
- 1 cup wholemeal self-raising flour
- ¼ tsp salt
- ½ cup milk, or So Good™ Soy or Almond Milk
- ¼ cup maple syrup
- ¼ cup light flavoured olive oil
- 1 large egg, lightly beaten
- 1 tsp vanilla essence
- ½ cup of reduced sugar mixed berry jam (Jam can be replaced with homemade thick berry compote.)
- 1 tbs shredded coconut

METHOD

1. Preheat oven to 180°C. Oil a 20 cm (8 inch) square pan, line base and two long sides with a strip of baking paper.
2. In a bowl, combine Weet-Bix, flour and salt. In a separate jug whisk together milk, maple syrup, olive oil, egg and vanilla. Add wet ingredients to dry and stir until just moistened.
3. Spoon a bit more than half the batter into the prepared pan and level into a thin layer. Dollop over jam and spread gently to the edges. Spoon over remaining batter to cover as much of the filling as possible. Sprinkle with coconut.
4. Bake 20-25 minutes until firm on top and golden around edges. Cool in pan for 10 minutes, run a knife around unlined sides and lift out to cool completely on a rack. Cut into 12 bars.

SERVES: 12

SKILL: Medium

PREP: 15mins

COOK: 20mins



90
YEARS
YUM

Weet-Bix™ 2020

A scroll down

Memory Lane.



You're never too old to enjoy a Kiwi classic! We've given the old-school scroll a new-school twist that's high in protein & iron.

INGREDIENTS

- 1 cup unsweetened Greek yoghurt
- 1 tbsp olive oil
- 2 tbsp water
- 1 ¾ cups white self-raising flour, plus extra for dusting
- 3 Weet-Bix™ wheat biscuits, finely crushed

FILLING

- 2–3 tbsp Marmite
- 1 cup grated edam cheese

METHOD

1. Preheat oven to 190°C. Line an oven tray with baking paper.
2. To make the dough, combine yoghurt, oil and water in a bowl and stir well. Add flour and Weet-Bix™ wheat biscuits and stir again. Use your hands to knead mixture in the bowl for about a minute to create a soft and pliable dough.
3. Lightly dust bench and top of dough with a bit of extra flour. Roll dough into a 24 x 40cm rectangle. With a long edge closest to you, thinly spread Marmite™ over dough, leaving 2 cm clear on the opposite long edge.
4. Top dough with cheese and roll away from you to enclose filling, pinch the seam to seal. Slice into 12 rounds with a sharp knife and place cut-side down on the prepared tray.
5. Bake 18–20 minutes, until golden and cooked through. Cool on tray for 5 minutes then move to a rack to cool completely, serve warm or at room temperature.

SERVES: 12

SKILL: Medium

PREP: 15mins

COOK: 18mins



90
YEARS
YUM

90 YEARS YUM



9 RECIPES CELEBRATING 90 YEARS WITH WEET-BIX™