





Rexona Advanced Antiperspirant 220mL \$1.81 per 100mL



Offers available from 16/03/22 until 22/03/22
Whilst stocks last. Some products or varieties may not be available at all stores. Pictures for illustration purposes enti-

## — SNACK & DRINK Favourites —







Cadbury Large Block Chocolate 315-360g



Arnott's Shapes/Savoy/Jatz 140-250g



Smith's Potato Chips/ Doritos Corn Chips 130-175g



Coca-Cola/ Lift/Fanta/ Sprite Soft Drink 1.25L \$1.59 per 1L

\$**1**99



Coca-Cola/Fanta/Sprite 250mL 8pk \$3.50 per 1L



100% Juicy Long Life Juice 2L \$1.50 per 1L



Golden Circle Fruit Drink 250mL 6pk \$2.33 per 1L

### — PANTRY, HOME & Pet—





Nescafé Coffee Sachets 10pk/Gold 8pk





Continental Classics Pasta & Sauce/ Seasoned Rice 85-125g



Handee Ultra Paper Towel 3pk \$1.66 per 100ea



Radiant Laundry Powder 2kg/Liquid 2L



Herbal Essences Shampoo/ Conditioner 300mL \$1.08 per 100mL





MasterFoods Mustard 170/175g



Bega Peanut Butter 470g \$1.27 per 100g



IXL Jam 480g 62¢ per 100g



Colgate 360° Advanced Toothbrush 1pk \$2.99 per 1ea





Huggies
Jumbo Disposable Nappies 60-108s



Pedigree Canned Dog Food 700g 34¢ per 100g













Philadelphia Cream Cheese Block 250g \$9.56 per 1kg



Western Star Spreadable 500g 80¢ per 100g



Dairy Farmers Thick & Creamy Yoghurt 150g \$1.13 per 100g



Peters Light & Creamy 1.8L 25¢ per 100mL



Scott's Meat Pies 6pk 75¢ per 100g



Pampas Puff/Shortcrust Pastry 1kg 45¢ per 100g

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# MEDITERRANEAN STUFFED CAPSICUM 1/2 DLMI0 DOLMI0 PRICE

Dolmio Extra Pasta Sauce 490/500g

# Ingredients

- · 2 large red capsicums, cut in half lengthways (membranes and seeds discarded)
- · I onion, peeled and chopped
- · 500g lean beef mince
- · I cup (250ml) pasta sauce

# What to do

- 1. Heat a little olive oil in large nonstick frying pan, add onion; cook, stirring, until tender.
- 2. Add beef and cook, stirring, until browned.
- 3. Add pasta sauce, bring to a gentle boil. Reduce heat; simmer, uncovered, 10 minutes, stirring occasionally, season to taste.
- 4. Meanwhile, line a baking dish with baking paper. Lay the 4 capsicum halves inside.
- 5. Fill each with the mince mixture. Bake, uncovered, for 40 minutes or until capsicums are tender.



**Betty Crocker Baking** Mixes 400-540g/ Frosting 400g



Philadelphia Cream Cheese Block 250g \$9.56 per 1kg

# **Ingredients**

- · 3 teaspoons gelatine powder
- · 500g cream cheese, softened
- · I tub (400g) Betty Crocker™ Creamy Deluxe™ Vanilla Frosting
- · 1/2 cup (110g) caster sugar
- · large pinch salt
- · 300ml thickened cream, whipped to soft peaks
- · I box (500g) Betty Crocker™ Triple Chocolate **Brownie Mix**
- · eggs and butter called for on the brownie mix
- ·raspberries and gold leaf (optional to decorate)

### What to do

- 1. Preheat the oven to 180°C (160°C fan forced). Grease a 22cm round springform cake pan and line the base with baking paper. Also, line a small baking tray with baking paper.
- 2. For the brownie base and topping, make the brownie mix as directed on the box using eggs and butter. Spread two-thirds of the brownie mix into the round pan. Spread the remaining brownie mix on the prepared tray to about 1cm thick. Bake both for 15 minutes or until firm to touch around the edges and the middle is just set. Cool on a wire rack. Remove the round brownie from the pan, peel off the paper and place the brownie back in the greased pan, top-down. Crumble the remaining browning into pieces and set aside.
- 3. Place I/4 cup (60ml) cool water in a small, heatproof bowl and sprinkle the gelatine over the top. Whisk to combine and set aside for 5 minutes for the water to absorb into the gelatine. Heat the gelatine mixture in the microwave, in 10 second bursts on high heat, until the mixture is melted and clear.
- 4. Meanwhile, beat cream cheese, 1/2 cup (125ml) of the frosting, sugar and salt in a large bowl with electric mixer until smooth. Scrape down the sides of the bowl, add the gelatine mixture and beat until smooth. Fold in whipped cream.
- 5. Spread half of the cheesecake mixture over the prepared base. Dollop with half the remaining frosting and half of the crumbled brownie. Spread with the remaining cheesecake mixture and press the remaining brownie lightly on top. Refrigerate for 3-4 hours
- 6. Decorate with raspberries and gold leaf, and a drizzle of caramel sauce (optional)

