



COOKBOOK

#1000WaysToEatABix



There are #1000WaysToEatABix

Explore different ways to enjoy
Weetabix with your family, not just for
breakfast but for anytime of day!

A hearty thank you to our fans that
helped in creating this special cookbook.

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#1000WaysToEatABix



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#1000WaysToEatABix





SMOOTHIES



Weetabix Banana Boom

By Claire Makena

INGREDIENTS

- 2 pieces Weetabix Original
- 1 orange
- 1 ripe banana
- 1 green apple
- 1 cup cubed Watermelon
- 1 cup of room temperature milk
- ½ teaspoon turmeric

PREPARATION

1. Crush Weetabix in a bowl
2. Clean, peel and slice the fruits
3. Pour all ingredients in a blender and blend until smooth
4. Serve chilled and enjoy



Weetabix Morning Boost

INGREDIENTS

2 pieces Weetabix Original
½ Green apple
½ avocado
1 ripe banana
1 cup of room temperature milk

PREPARATION

1. Crush Weetabix in a bowl
2. Clean, peel and slice the fruits
3. Pour all ingredients in a blender and blend until smooth
4. Serve chilled and enjoy

Weetabix Summer Blend

INGREDIENTS

2 pieces Weetabix original
1 cup cubed Watermelon
1 cup of room temperature milk
1 orange

PREPARATION

1. Crush Weetabix in a bowl
2. Clean, peel and slice the fruits
3. Pour all ingredients in a blender and blend until smooth.
4. Serve chilled and enjoy





Weetabix Berry Burst smoothie

INGREDIENTS

2 pieces of Weetabix Mixed Berries
1 cup of mixed raspberries, blueberries, blackberries & strawberries
1 glass of vanilla yoghurt

PREPARATION

1. Crush Weetabix in a bowl
2. Clean and slice the fruits
3. Pour all ingredients in a blender and blend until smooth
4. Serve chilled and enjoy

Weetabix Apple-Caramel Fusion

INGREDIENTS

2 pieces of Weetabix Original
1 red apple
1 cup of room temperature milk
1 cup caramel syrup
Whipped cream

PREPARATION

1. Crush Weetabix in a bowl
2. Clean, peel and slice the fruits
3. Add Weetabix, apple, milk in a blender and blend until smooth
4. Drizzle caramel inside the mug and pour in the blended smoothie
5. Garnish with whipped cream
6. Serve chilled and enjoy



Weetabix Sunshine Tunes

INGREDIENTS

2 pieces Weetabix Strawberry
1 ripe banana
1 cup of fresh strawberries
1 cup of room temperature milk

PREPARATION

1. Crush Weetabix in a bowl
2. Peel banana, clean strawberries and slice both
3. Add Weetabix, strawberries, banana and milk into a blender and blend until smooth
4. Let it chill in the fridge for 30 minutes and enjoy



Weetabix Double Up

INGREDIENTS

2 pieces Weetabix Original
1 cup cubed watermelon
1 cup of room temperature milk
1 red apple
1 Tsp of chia seeds

PREPARATION

1. Crush Weetabix in a bowl
2. Clean, peel and slice the fruits
3. Add Weetabix, watermelon slices, apple into a blender and blend until smooth
4. Let it chill in the fridge for 30 minutes
5. Garnish with chia seeds and enjoy





Weetabix Ginger Zinger

INGREDIENTS

2 pieces Weetabix Original
1 cup of room temperature milk
1 cup of ice cubes
½ sliced papaya
1 ginger-peeled and grated
1 tablespoon of honey

PREPARATION

1. Crush Weetabix in a bowl
2. In a blender, add crushed Weetabix, papaya, grated ginger, ice cubes and milk and blend until smooth
3. Add honey to taste
4. Serve and enjoy



Weetabix Blueberry Blast

INGREDIENTS

2 pieces Weetabix Original
1 cup of blueberries
1 cup of plain yoghurt

PREPARATION

1. Crush Weetabix in a bowl
2. Clean the blueberries
3. In a blender add crushed Weetabix, blueberries, yoghurt and blend until smooth
4. Let it refrigerate for 30 minutes
5. Serve and enjoy



Weetabix Dawa

INGREDIENTS

2 pieces Weetabix Original
1 cup of lemon juice
2 blocks of ice cubes
1 ginger-peeled and grated
1 tablespoon of honey

PREPARATION

1. Crush Weetabix in a bowl
2. In a blender, add crushed Weetabix, lemon juice, grated ginger, ice cubes and blend until smooth
3. Add honey to taste
4. Serve and enjoy



TRIFLES





Weetabix Merry Berry

By Ruth Waithera

INGREDIENTS

2 pieces Weetabix Mixed Berries
3 Strawberries
Handful of blueberries
1 cup of plain yoghurt
Honey

PREPARATION

1. Crush Weetabix in a bowl
2. Clean the fruits
3. In a glass start to layer with $\frac{1}{2}$ crushed Weetabix
4. Add a spoonful of yoghurt, then the berries
5. Repeat the process until all the layers are complete
6. Allow to sit for a few minutes for the Weetabix to soften before eating
7. Drizzle honey as desired



Weetabix Crunchy Nutty

By Brigid Nyambura

INGREDIENTS

1 piece Weetabix Strawberry
1 piece Weetabix Mixed Berries
1 cup of plain yoghurt
¼ cup of crushed peanuts
2 strawberries
3 blueberries
Honey

PREPARATION

1. Crush Weetabix in a bowl
2. Clean the fruits
3. In a glass start to layer with ½ crushed Weetabix
4. Add a spoonful of yoghurt, then add strawberry, blueberries and peanuts
5. Repeat the process until all the layers are complete
6. Top it with crushed peanuts and allow to sit for a few minutes for the Weetabix to soften before eating
7. Drizzle honey as desired



COOKIES &

TREATS

Weetabix Retreat

Ingredients

2 pieces Weetabix Vanilla crushed
180 gms butter, softened
1 cup granulated sugar
1 egg
1 cup desiccated coconut
½ teaspoon salt
2 cups all-purpose flour

PREPARATION

1. Preheat oven to 180°C and grease or line two baking sheets with parchment paper
2. Mix the butter, sugar until well combined
3. Add the egg, and salt, mix to combine
4. Sieve in the flour and add crushed Weetabix and desiccated coconut into the mixture
5. Shape dough into 1 1/2-inch balls (about 1 tablespoon each) and place them about 1-inch apart on prepared baking sheets
6. Bake until the cookie edges just begin to brown, about 10 to 12 minutes
7. Let it cool and enjoy



Weetabix Choco Chip

INGREDIENTS

2 pieces Weetabix Chocolate crushed
180 gms butter, softened
1 cup granulated sugar
1 cup chocolate chips
1 egg
2 teaspoon vanilla extract
½ teaspoon salt
2 cups all-purpose flour

PREPARATION

1. Pre-heat oven to 180°C and grease or line two baking sheets with parchment paper
2. Mix the butter, sugar until well combined
3. Add the egg, vanilla, and salt. mix to combine
4. Sieve in the flour. Add crushed Weetabix then chocolate chips
5. Shape dough into 1 1/2-inch balls (about 1 tablespoon each) and place them about 1-inch apart on prepared baking sheets
6. Bake until the cookie edges just begin to brown, about 10 to 12 minutes
7. Let it cool and enjoy



Oatibix Choco Balls

By Karen Kioko

INGREDIENTS

1 cup Oatibix oats
3/4 cup peanut butter
2 tablespoon honey
1/4 cup dark chocolate chips melted
1/8 teaspoon cinnamon
1/8 teaspoon salt
1/2 cup desiccated coconut

PREPARATION

1. Crush Oatibix Oats in a bowl
2. In a separate bowl, add Chocolate chips and heat in a microwave for 15-20 seconds
3. Mix the melted chocolate chips, honey and peanut butter until well combined
4. Once combined, add cinnamon, salt, crushed oats and mix until thoroughly combined
5. Allow the mixture to cool in the fridge for at least 1-2 hours
6. Remove from the fridge then scoop out about 1 tbs of the mixture and shape into balls.
Roll the balls in desiccated coconut to coat
7. Refrigerate the balls on a baking sheet for at least 4 hours until firm
8. Remove, allow to chill for 3 minutes and enjoy



Weetabix Fudgy Delight

INGREDIENTS

3 pieces Weetabix Chocolate crushed
1 tablespoon cooking oil
1 cup Sugar
4 eggs
1/2 teaspoon baking soda
1 tsp baking powder
1 tsp Strawberry extract
1/2 teaspoon salt
1/2 bar of dark chocolate
2 & 1/2 cups all purpose flour

PREPARATION

1. Pre-heat oven to 180°C and grease a square baking tin
2. In a bowl sieve together flour, baking powder, salt, baking soda and set aside
3. Melt chocolate in a bowl and whisk in the cooking oil, eggs, strawberry & sugar
4. Mix all the ingredients in a bowl and fold in the crushed Weetabix to combine
5. Pour into the baking tin & bake for 13-15 minutes
6. Let it cool and enjoy





Weetabix Decadent Delight

INGREDIENTS

3 pieces Weetabix Chocolate crushed
2 & 1/4 cups all purpose flour
1/2 cup cocoa powder
2 teaspoons baking powder
1 teaspoons baking soda
1 cup sugar
1/4 teaspoon salt
1 egg
1 cup cooking oil
1 & 1/4 cups milk
1 teaspoon vanilla extract
1 cup desiccated coconut
3/4 cup hot black coffee

PREPARATION

1. Pre-heat oven to 180°C and grease a baking tin
2. In a glass bowl sieve together flour, baking powder, baking soda & salt. Add the sugar & whisk to combine
3. Add the egg, cooking oil, milk, vanilla & hot coffee into the flour mixture. Mix well to combine, making sure not to overmix
4. Fold in crushed Weetabix and desiccated coconut
5. Pour batter to a square baking tin
6. Bake for 25-30 mins or until a skewer comes out clean when inserted
7. Allow to cool, slice into squares and enjoy



CAKES

Weetabix Best of both worlds

By Sukaina Mohamed

INGREDIENTS

3 pieces Weetabix Chocolate crushed
2 & 1/4 cups all purpose flour
1/2 cup cocoa powder
2 teaspoons baking powder
1 teaspoons baking soda
1 cup sugar
1/4 teaspoon salt
1 egg
1 cup cooking oil
1 & 1/4 cups milk
1 teaspoon vanilla extract
1/4 cup chocolate chips
3/4 cup warm black coffee

PREPARATION

1. Pre-heat oven to 180°C and grease a round baking tin
2. In a bowl sieve together flour, cocoa powder, baking powder, baking soda & salt. Add the sugar & whisk to combine
3. Add the egg, cooking oil, milk, vanilla & warm black coffee into the flour mixture. Mix well to combine, making sure not to over mix. Fold in the crushed Weetabix
4. Pour the mixture into a round baking tin and sprinkle chocolate chips on top
5. Bake for 40-45 minutes or until a skewer comes out clean when inserted
6. Let it cool and enjoy





Weetabix Strawberry Summer

By Winnie Wanjohi

INGREDIENTS

3 pieces Weetabix Strawberry crushed
1 tablespoon cooking oil
1 cup Sugar
4 eggs
1/2 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon Strawberry extract
1/2 teaspoon salt
2& 1/2 cups all purpose flour

PREPARATION

1. Pre-heat oven to 180°C
2. In a bowl sieve together flour baking powder, baking soda, salt and set aside
3. Whisk in the oil, eggs, strawberry extract & sugar
4. Fold in the Weetabix crushed mixture to combine
5. Scoop into a greased muffin tin & bake for 13-15 minutes
6. Let it cool and enjoy

Makes 6 muffins



Weetabix Sweettoothville

INGREDIENTS

3 pieces Weetabix Vanilla crushed
1 tablespoon cooking oil
1 cup white sugar
½ cup brown sugar
2 eggs
½ teaspoon baking soda
1 teaspoon baking powder
1 teaspoon vanilla extract
½ teaspoon salt
2 & ½ cups all purpose flour
1 ½ cup of dates

PREPARATION

1. Pre-heat oven to 180°C and grease a round baking tin
2. Whisk together flour, baking powder, baking soda, salt and set aside
3. Whisk in the cooking oil, eggs, vanilla extract, brown & white sugar
4. Fold in the crushed Weetabix and dates into the mixture and gently combine
5. Pour into a baking tin & bake for 30-40 minutes.
6. Let it cool and enjoy

Weetabix Zesty Twist

INGREDIENTS

3 pieces of Weetabix Original-crushed
2 & 1/4 cups all purpose flour
1/2 cup poppy seeds
2 teaspoons baking powder
1 teaspoons baking soda
1 cup sugar
1/4 teaspoon salt
1 egg
1 cup cooking oil
1 & 1/4 cups milk
1 teaspoon vanilla extract
1 cup lemon juice
1 tablespoon lemon zest

PREPARATION

1. Pre-heat oven to 180°C and grease 6 muffin baking tins
2. In a bowl sieve together flour, baking powder, baking soda & salt. Add the crushed Weetabix, sugar & whisk to combine
3. Add the egg, cooking oil, milk, vanilla extract, lemon zest & lemon juice into the flour mixture. Mix well to combine, making sure not to over mix
4. Gently fold in the poppy seeds until well combined
5. Add batter into muffin tins and bake for 25-30 mins or until a skewer comes out clean when inserted
6. Add frosting or enjoy plain



Weetabix Festive Cake

INGREDIENTS

2 pieces Weetabix Mixed Berries
2 cups of raisins & sultanas
1 cup of brown sugar
½ cup of buttermilk
3 eggs, beaten
2 & 1/4 cups all purpose flour
2 teaspoons baking powder
½ teaspoon baking soda
1 teaspoon orange zest
2 teaspoons cinnamon
2 teaspoons ginger
½ teaspoon nutmeg
½ tablespoon cardamom
210 gms butter
½ cup strawberry syrup

PREPARATION

1. Preheat the oven to 180°C and grease a loaf/cake tin. Set aside
2. Crush the Weetabix pieces in a glass bowl then sieve in flour, baking powder & baking soda. Whisk in the cinnamon, nutmeg, cardamom & ginger
3. In a saucepan over medium high heat add the dried fruits, butter, brown sugar, orange zest & strawberry syrup. Bring to a boil. Set aside & let cool to room temperature. Once cool, mix in the eggs
4. Fold in the flour mixture whilst also adding the buttermilk. Do not over mix
5. Pour the mixture into the loaf/cake tin and bake for 1 hour or until a skewer comes out clean
6. Allow the cake to cool and enjoy





Oatibix Pancakes

INGREDIENTS

2 cups Weetabix Oatibix Oats
2 eggs
3 tablespoon white sugar
¼ teaspoon cinnamon
1 tablespoon cooking oil
1 tablespoon Vanilla extract
1 cup room temperature milk
¾ cup self raising flour

PREPARATION

1. In a bowl crush the Oats or blend in a blender until smooth
2. Whisk together the eggs, sugar, cooking oil, cinnamon and Vanilla extract
3. Add the Oats and flour and mix together. Slowly add milk until you form a thick batter with no lumps
4. Oil a pan, drop a spoonful of the batter
5. Cook until bubbles appear then flip and cook for 3 minutes until browned. Repeat process until the batter is done
6. Drizzle with honey and enjoy

Makes 6-10 medium size pancakes



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Oatibix Hearty Bread

INGREDIENTS

1 cup Oatibix oats
2 cups all-purpose flour
1/2 cup granulated sugar
1/2 cup brown sugar
2 teaspoon baking powder
1 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon baking soda
1 cup ripe bananas, mashed
(approx. 3 medium bananas)
1/2 cup butter, melted and cooled
1/2 cup milk
1 teaspoon pure vanilla extract
2 eggs

PREPARATION

1. Pre-heat oven at 180°C and grease a loaf pan
In a bowl sieve together flour, baking powder, baking soda & salt
2. Add the granulated & brown sugar & whisk to combine
3. Add the mashed bananas, egg, milk, cinnamon, vanilla and melted butter into the mixture. Mix well to combine, making sure not to over mix
4. Fold in the oats
5. Pour into a loaf tin and bake at 180 degrees for 45-60 minutes
6. Let it cool before serving





Weetabix Vanilla Infusion

INGREDIENTS

3 pieces Weetabix Vanilla crushed
1 tablespoon cooking oil
1 cup Sugar
3 eggs
1/2 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon vanilla extract
1/2 teaspoon salt
2 & 1/2 cups all purpose flour
1 cup of raisins

PREPARATION

1. Pre-heat oven to 180°C and grease a loaf baking tin
2. Sieve together flour, baking powder, baking soda, salt and set aside
3. Whisk in the cooking oil, eggs, vanilla extract & sugar
4. Fold in the crushed Weetabix and raisins into the mixture and gently combine
5. Pour into a baking tin & bake for 30-40 minutes
6. Let it cool and enjoy



Weetabix Home-made Comfort

INGREDIENTS

3 pieces Weetabix Original-crushed
2 cups wholemeal flour
1/2 cup granulated sugar
1/2 cup brown sugar
2 teaspoon baking powder
1 teaspoon salt
1/2 teaspoon baking soda
1/2 cup butter, melted and cooled
1/2 cup milk
1 teaspoon pure vanilla extract
2 eggs

PREPARATION

1. Preheat oven to 180°C and grease a loaf pan
2. In a bowl sieve together flour, baking powder, baking soda & salt. Add the granulated & brown sugar & whisk to combine
3. Add the egg, milk, vanilla and melted butter into the mixture
4. Mix well to combine, making sure not to over mix
5. Fold in the crushed Weetabix
6. Pour into a loaf tin and bake at 180 degrees for 45-60 minutes
7. Let it cool before serving



FRIED

MEALS

Weetabix Coated Chicken

INGREDIENTS

3 pieces Weetabix Original-crushed
5 chicken drumsticks
2 eggs
1 tablespoon black pepper
1 tablespoon paprika
½ teaspoon salt
3 garlic cloves-crushed
1 lemon juice

PREPARATION

1. In a bowl add the drumsticks, salt, black pepper, paprika, lemon juice and garlic. Coat the chicken with the marinade, cover and let sit for 15 minutes
2. In a bowl lightly beat the eggs. In a separate plate add the crushed Weetabix
3. Dip the chicken pieces in the egg mixture, then coat with Weetabix and set aside. Repeat process until all pieces are coated
4. In a deep frying pan, heat cooking oil
5. Add the coated chicken drumsticks and fry for 5 minutes on each side until golden brown
6. Allow to cool, drizzle lemon juice and enjoy.



Weetabix Coated Fish

INGREDIENTS

3 pieces Weetabix Original-crushed
3 pieces, fish fillet
2 eggs
1 Tbsp black pepper
1 Tbsp garlic powder
1.2 Tsp Turmeric
½ Tsp salt
3 garlic cloves-crushed
1 Lemon juice

PREPARATION

1. In a bowl add salt, black pepper, garlic powder, lemon juice and crushed garlic
2. Slice the fish fillet into cubes, mix with the marinade, cover and let sit for 15 minutes
3. In a bowl lightly beat the eggs. In a separate bowl add the crushed Weetabix and turmeric
4. Dip the fish fillet cubes in the egg mixture, then coat with Weetabix and set aside. Repeat process until all pieces are coated
5. In a deep frying pan, heat cooking oil
6. Add the coated fish fillet cubes and fry for 3 minutes on each side until well browned
7. Allow to cool, drizzle lemon juice and enjoy





TOPPINGS



Weetabix Avo Love

By Jacinta Mwikali

Topping of avocado slices and yoghurt

INGREDIENTS

2 pieces Weetabix Original
1/2 avocado sliced
1 cup yoghurt

Weetabix Berry Bonanza

By Dancan Osogo

Topping of apple and berries with milk

INGREDIENTS

2 pieces Weetabix Strawberry
1 apple sliced
¼ cup of blueberries
1 cup room temperature milk



Weetabix Morning Spark

By Kanali Lester

Topping of red apple, banana, berries
and Yoghurt

INGREDIENTS

2 pieces Weetabix Mixed Berries
1 red apple sliced
1 cup of mixed berries
1 ripe banana sliced
1 cup plain yoghurt



Weetos Choco Fusion Delight

Topping of raisins, raspberry, chocolate
and milk

INGREDIENTS

- 1 cup Weetos
- ¼ cup of raspberry
- ¼ cup of sliced chocolate
- 1 tablespoon of raisins
- 1 cup room temperature milk



Weetabix Morning Delight

Topping of banana, yoghurt, blueberries
and yoghurt

INGREDIENTS

- 2 pieces of Weetabix Vanilla
- 1 ripe banana
- 1 cup of blueberries
- 1 cup of plain yoghurt



Weetabix Sweet Treat

Topping of apples, caramel and yoghurt

INGREDIENTS

- 2 pieces Weetabix Original
- 1 sliced red apple
- 1 tablespoon of caramel
- 1 tablespoon of roughly chopped almonds
- 1 cup plain yoghurt



A close-up photograph of a light pink ceramic bowl filled with a strawberry yogurt-based cereal. The bowl is topped with two large, golden-brown Weetabix Strawberry Bella cereal pieces, several slices of ripe banana, and fresh, chopped strawberries. A small sprig of green mint is tucked among the fruit. The bowl sits on a blue textured cloth. In the background, a pink box of the cereal is visible, with a splash of milk or yogurt on its side, and a glass of milk is partially seen to the left.

Weetabix Strawberry Bella

**Topping of banana, strawberries
and yoghurt**

INGREDIENTS

2 pieces Weetabix Strawberry
3 fresh chopped strawberries
1 ripe banana sliced
1 cup strawberry yoghurt



Weetabix Sunshine

**Topping of pixies, oranges
and yoghurt**

INGREDIENTS

2 pieces Weetabix Original
½ an orange-sliced
½ pixie-peeled
1 cup of plain yoghurt



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