

Peppermint Creams

Ingredients (serves 8)

- 225g royal icing mix
- Boiled water
- A few drops of peppermint essence
- Green food colouring (optional)
- Melted chocolate (optional)
- Icing sugar

Equipment

- Spoon
- Bowl
- Rolling pin
- Cookie cutter
- Greaseproof paper



Method

1. Mix the royal icing with 1tbsp of water.
2. Gradually add a tbsp of water at a time into the mixture until it is stiff and can hold its own shape.
3. Add a few drops of peppermint essence and food colouring (optional) into the mixture.
4. If it is still sticky, add some more royal icing mix and knead into a firm paste.
5. Roll the firm paste out to about 1cm thick with a rolling pin and cut out round portions with a cookie cutter or use your hands to form small balls and flatten them.
6. Place the creams onto greaseproof paper and leave to dry for a few hours.
7. If you want, you can melt some chocolate and dip half of each peppermint cream into it. Leave to set.
8. Store in an airtight container. The peppermint creams will stay fresh for up to a week.

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Mince Pie Vanilla Ices

This recipe makes enough for 8 servings.

Ingredients

- 8 mince pies
- 280ml double cream
- 500g vanilla custard

Equipment

- Mixing bowl
- Wooden spoon
- Freezer-safe container
- Freezer

Method

1. Mix the double cream and custard together in a bowl.
2. Put the mixture in the freezer for 2 hours until it turns into ice cream.
3. Break the mince pies into small pieces.
4. Mix the mince pie pieces into the ice cream.
5. Put it in the freezer overnight.



You could try swapping mince pies for leftover Christmas pudding, biscuits or Christmas cake without the icing.

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Coconut Christmas Trees

This recipe makes 24 coconut Christmas trees.

Ingredients

- 375g of grated coconut
- 250g of icing sugar
- 55g of softened butter
- 60ml single cream
- 1tsp of almond extract
- 100g dark chocolate
- Green food colouring
- Sprinkles or any decorations of choice

Equipment

- Large mixing bowl
- Wooden spoon
- Baking tray
- Baking paper
- Tablespoon
- Microwave
- Microwave-safe bowl



Method

1. Put the coconut, icing sugar, butter, cream, a few drops of green food colouring and the almond extract into a large mixing bowl.
2. Mix together with a wooden spoon.
3. Line a baking tray with a sheet of baking paper or parchment.
4. Using a tablespoon, carefully drop spoons of the mixture onto the tray.
5. Cover the tray and leave it in the fridge for one hour to partially set.
6. Take the tray out of the fridge and, using your hands, shape your partially set blobs of mixture into Christmas trees.
7. Melt the dark chocolate in a microwave until it is runny.
8. Using a spoon or your fingers, cover or dip the trunks of your trees in the chocolate.
9. Decorate the trees with sprinkles or any decorations you choose.

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Truffle Snowpeople



This recipe should make enough for 10 snowpeople.

Ingredients

- 100g of plain chocolate
- 100g of butter
- 275g of icing sugar
- A little bit of white chocolate
- Red and green fondant icing (or red and green food colouring and white icing) for the decorations
- Jam (optional)

Equipment

- Microwave
- Mixing bowl (microwave-safe)
- Wooden spoon
- Small spoon
- Grater
- Sieve

Method

1. Melt the plain chocolate and butter together in the microwave. Stir it every 15 seconds until it is melted.
2. Sieve the icing sugar into the mixture.
3. Fold the mixture gently until the icing sugar is all mixed in.
4. Leave the mixture to cool down.
5. Take a small spoonful of the mixture and use your hands to roll it into a ball.
6. Grate white chocolate into a bowl and roll each truffle ball into the gratings until it is fully coated.
Top Tip - Try to keep your hands cool so they don't melt the truffles or the white chocolate.
7. Place one truffle ball on top of another to make a head and body.
8. Once all the snowpeople are complete you could make hats and noses using pre-made red and green fondant icing, or by adding food colouring to white fondant icing, and stick them to your snowpeople. You could use some jam to help the decorations stay in place.

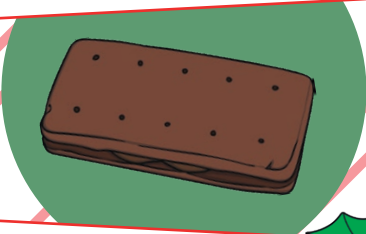
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Chocolate Mint Surprises

This recipe should make 30 surprises. You could use biscuits or chocolate left over from your Christmas day.

Ingredients

- 500g of chocolate biscuits
- 395g condensed milk
- 440g of mint bubbly chocolate bars
- 100g of grated coconut



Equipment

- Large mixing bowl
- Wooden spoon
- Rolling pin
- Plastic bag
- Sharp knife (for adult use only)



Method

1. Place the biscuits into a plastic bag. Using a rolling bin, gently bash the plastic bag until the biscuits have turned into crumbs.
2. Pour the crumbs into a large mixing bowl.
3. Add the condensed milk to the biscuit crumbs and mix together with a spoon.
4. Break the bars of mint bubbly chocolate into chunks and ask an adult to cut each chunk in half to make it smaller.
5. Take a large teaspoon of the condensed milk and crumbs mixture and, using your hands, mould it around a piece of mint chocolate to make a ball with the mint chocolate inside.
6. Roll the ball in the coconut so it sticks to the outside.

You could use alternative small chocolates or pieces of different flavour chocolate bars, depending on your preference.

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