

CREATIVE CHRISTMAS

COOKING

With Christmas just around the corner (I know, already?!), we've tried and tested some fun festive recipes to get your class into the Christmas spirit. Watch your class get creative (and a little messy) as they make these super-sweet treats for themselves, or as gifts to friends and family.

As always, adult supervision is required for all recipes.

ICE-CREAM CONE CHRISTMAS TREES

Makes 24 trees

INGREDIENTS:

- 1 tub/packet vanilla icing/frosting
- 1 packet ice-cream cones (pointy tips)
- green food colouring (optional)
- assorted toppings (e.g. desiccated coconut, sprinkles, Smarties™, jelly beans, lollies)

EQUIPMENT:

- bowl(s)
- spoon
- baking tray
- baking paper
- spatula

METHOD:

1. Place icing in a bowl. Stir in food colouring until desired green is reached. (Optional: set aside some icing in a separate bowl to make some 'snow' trees.)
2. Place cones on lined baking tray. Spread icing evenly on cones.
3. Decorate with chosen topping.
4. Eat and enjoy!



WHITE CHOCOLATE ROCKY ROAD

Makes one slab

INGREDIENTS:

- 250 g white chocolate
- 100 g shortbread biscuits
- 30 g mini marshmallows
- 5 dried apricots
- 35 g dried cranberries

EQUIPMENT:

- baking tin
- heat-proof bowl
- bowl
- microwave
- scissors
- baking paper
- fridge

METHOD:

1. Break up white chocolate into bowl. Microwave on medium heat for 30-second intervals until melted.
2. Break up shortbread into small pieces and place in another bowl.
3. Use scissors to cut apricots into bite-sized pieces. Add to shortbread.
4. Add dried cranberries and mini marshmallows.
5. Add shortbread mixture to the white chocolate and stir to combine.
6. Spoon mixture into lined baking tin.
7. Place in the fridge for several hours.
8. Once set, remove from tin and slice into pieces.
9. Enjoy!





CHRISTMAS WREATHS

Makes 24

INGREDIENTS:

- 50 g butter
- 180 g mini marshmallows (preferably white)
- 180 g cornflakes
- green food colouring
- red M&M's™ or other red chocolate/lolly
- sprinkles and decoration
- 40 g melted white chocolate (optional)

EQUIPMENT:

- baking tray
- baking paper
- microwave
- heat-proof bowl

METHOD:

1. Place butter and marshmallows in bowl and microwave on medium heat in 30-second intervals. (Mixture may puff up once melted.) Stir to check it is combined.
2. Add a small amount of food colouring and stir.
3. Add cornflakes and stir.
4. Scoop spoonfuls of mixture onto a lined baking tray. Use fingers to shape into a wreath. (Wet fingers first so the mixture doesn't stick.)
5. Add red M&M's™, sprinkles and any other decoration to wreaths. You can use the melted white chocolate to stick the M&M's™ down if needed.
6. Enjoy your tasty Christmas wreath!

REINDEER CAKE POPS

Makes 24

INGREDIENTS:

- 450 g chocolate cake
- 75 g soft butter
- 150 g icing sugar
- 75 g milk chocolate (for cake)
- 300 g milk chocolate (for covering)
- small pretzels, broken into antler shapes
- red M&M's™
- dark chocolate drops

EQUIPMENT:

- bowls
- electric beaters
- microwave
- spoon
- baking tray
- baking paper
- skewers, halved
- fridge
- polystyrene block

METHOD:

1. Crumble the cake into fine crumbs with your hands. Place into a bowl.
2. In another bowl, beat together butter and icing sugar until creamy.
3. Melt 75 g chocolate in the microwave on medium heat, stirring every 30 seconds.
4. Combine the chocolate and butter and stir until smooth.
5. Add the chocolate butter to the cake mixture and combine with your hands until it sticks together.
6. Divide and shape mixture into 24 smooth balls. Place on lined baking tray and insert a skewer into each. Chill in fridge for at least 2 hours.
7. Melt remaining chocolate in microwave on medium heat, stirring every 30 seconds.
8. Dip cake pops in chocolate. Gently shake excess off cake pop. Place in polystyrene block.
9. Push in two pretzel antlers to the top of the cake pop. Gently press two chocolate drops on for the eyes and one M&M's™ for the nose.
10. Enjoy your lovely reindeer treat!

MARSHMALLOW CHRISTMAS TREES

Makes 24 trees

INGREDIENTS:

- 2 packets of marshmallows (preferably white)
- 2 1/4 cups desiccated coconut
- green food colouring
- 5 1/2 cups white chocolate melts

EQUIPMENT:

- baking trays
- baking paper
- 24 popsticks/toothpicks
- plate
- pastry brush
- heat-proof bowl
- microwave
- fridge

METHOD:

1. Line a tray with baking paper. Thread three marshmallows onto a popstick/toothpicks. The last marshmallow should cover the top of the stick.
2. Place coconut in a zip-lock bag. Add drops of green food colouring (the more drops you add, the darker the coconut will be). Seal bag and shake coconut until evenly coloured. Spread the coconut on the plate.
3. Place the chocolate melts in a heat-proof bowl. Microwave, uncovered, until melted, stopping to stir every 30 seconds. Melted chocolate should be smooth but not hot.
4. Brush chocolate over marshmallows (not too thickly). Roll in coconut and lay on tray to set.
5. Enjoy your Christmas trees!