

Christmas Baking

Three simple recipes.



Snowman truffles:

Ingredients

100g (4oz) plain chocolate

100g (4oz) butter

275g (10oz) icing sugar

White chocolate for grating

Red and green pre-bought
fondant icing - for hats and
nose

Read more at

<https://www.goodtoknow.co.uk/recipes/chocolate-snowman-truffles#9BLviTXTmV6Yq21X.99>



Snowman truffles:

Method

Place water in a small pan, bring to the boil and take off the heat.

Break chocolate into a heatproof bowl and place over the water. Gently stir until chocolate is melted.

Add the butter and again gently stir until butter has melted. Remove bowl from the water.

Sieve the icing sugar into chocolate mixture, fold until thoroughly mixed together. Allow to cool.



Snowman truffles:

Method

Take small spoonful of the mixture and roll into a small ball. Grate white chocolate into a bowl and roll each truffle in the chocolate until well coated – keep your hands cool and it won't be so sticky!

Once all the snowmen are complete, make hats and noses using the red and green icing then attach to the snowmen – you may need to use cocktail sticks or a little jam to help sticking.



Candy cane sleigh: Ingredients

1x Rice Krispie Square bar

4x candy cane sticks

Icing sugar with a few drops of
water

Ribbon



Candy cane sleigh:

Method:

Start by mixing the icing sugar and water together to form a thick paste.

Cut the Rice Krispie Square bar into 2 pieces to make 2 sledges.

- Take 2 candy canes (out of their plastic wrappers) and drizzle a little icing sugar mix on each.

Stick the Rice Krispie Square onto the sticks and press down firmly.

- Repeat with sledge no.2. Leave to set until the icing hardens.

- Tie with a ribbon and pop onto your tree



Cake in a Cup: Ingredients:

1/4 cup flour

3 tablespoons of unsweetened
cocoa powder

1/4 teaspoon of baking powder

3 tablespoons of granulated
sugar

1/3 cup of milk

2 tablespoons of vegetable oil



Cake in a Cup:

Method:

In a small bowl, whisk together dry ingredients.

In a separate bowl, whisk together milk and vegetable oil.

Whisk together wet and dry ingredients, then pour batter into a 250 ml jar.

Place a paper towel in the microwave. Set the jar on top to catch any spills.

Microwave batter for 2 minutes on high.

Carefully remove the jar from the microwave with heat-proof gloves.

Optional: Top with whipped cream!







