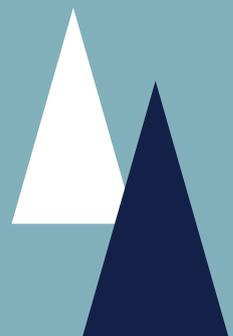
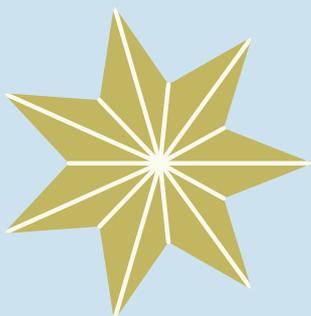
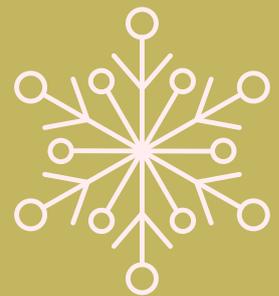


CHRISTMAS

Cookbook





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Raspberry
& Pistachio

Raspberry & Pistachio Chocolate Christmas Bark

TOTAL TIME	15 minutes to make	2 hours to set
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INGREDIENTS

- 1 x block dark chocolate (180g)
- 1 x block milk chocolate (180g)
- 1/2 cup shelled, roasted, salted pistachios
- 1/4 cup (10 grams) freeze-dried raspberries

METHOD

1. Chop chocolate, pistachios, and raspberries separately.
2. Microwave the chocolate in 30 second increments until melted.
3. Pour melted chocolate onto a rimmed baking sheet lined with parchment and spread into an even layer. You can choose the thickness - preferably something between 1/4 and 1/8 inch.
4. While chocolate is hot, sprinkle with chopped nuts and raspberries.
5. Let rest for at least 2 hours or until completely set, then break into shards.

Notes

We've used 50/50 dark and milk chocolate. You can use whatever percentage you like. The more dark chocolate the less sweet the final will be.

Salted pistachios lend just the right amount of savoriness to this recipe, but if you're into salted sweets, you can add a sprinkle of a flaky sea salt as well.

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Christmas Tree Brownies

TOTAL TIME

30 minutes

INGREDIENTS

- 1 x packet of candy canes
- Sprinkles
- Red M&M's
- Brownies (your own recipe)
- Pre-made buttercream icing
- Green food colouring
- Piping bag and nozzle

METHOD

1. Prepare your favourite brownie recipe. Cut into 6 triangles and set aside.
2. Mix green food colouring into pre-made buttercream icing until your icing is your desired shade of green.
3. Spoon icing into piping bag and ice a zig-zag onto each brownie triangle.
4. Decorate each brownie with red M&M's and sprinkles for Christmas baubles.
5. Snap the curved ends of candy canes off and insert the remaining candy cane sticks into the base of your brownies.

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*Snowman
Cookies*

Melted Snowman Cookies

TOTAL TIME

15 minutes

INGREDIENTS

- 1 x roll of Sugar Cookie Dough (approx 450 – 500g)
- 1 x packet of white marshmallows
- 1 cup icing sugar
- 2 tbsp water
- Colored gel icing pens – for decorating (preferably black and orange)

METHOD

1. Make your favourite cookie - we've gone with a Choc-Chip base.
2. Mix 1 cup icing sugar and 2 tbsp water until the icing is a little bit runny in consistency.
3. Using the back of a spoon, spread the icing onto the cookie in an uneven shape (to represent the melted snow).
4. Cut marshmallow in half, place half on the cookie, secure with a dab of icing gel to hold in location.
5. Wait for the icing to set, draw on eyes, nose, arms and buttons of the snowman.

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Three Ingredient Christmas Fudge

TOTAL TIME

20 minutes to make

2 hours to set

INGREDIENTS

- 3 cups of white chocolate chips
- 1 x can sweetened condensed milk
- 1x packet of mini candy canes
- Sprinkles

METHOD

1. Mix white chocolate and condensed milk together in a bowl (not melted).
2. Heat in the microwave for 30 second increments until mixture is fully combined together and smooth.
3. Crush some candy canes and add to mixture. Stir through.
4. Pour into a greased square dish or dish lined with baking paper.
5. Once in dish add whole candy canes and sprinkles to top of mixture for decoration.
6. Place into fridge for at least 2 hours or until firm.
7. Cut into pieces ready for gifting.

Notes

Other mix-ins can be used as per your preference.

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Merry Christmas!

FROM MOUNT PLEASANT CENTRE

