

Early Childhood Curriculum Ideas

Mathematics
Water Play
Volcanos & More
Music Ideas
Tried & True
Recipes
More On Bubbles
Christmas
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Recipes**

Christmas recipes

MARSHMALLOW BALLS

1 tspn vanilla essence
1 ½ - 2 cups crushed wine biscuits
(nearly 1 packet)
75g butter
½ cup brown sugar
6 T condensed milk
Marshmallows
Coconut

Cream butter, sugar, vanilla, condensed milk and cocoa.
Add biscuit crumbs.
Roll around ½ marshmallow then roll in coconut.
Set in fridge.
Keeps for ages in tin in fridge.



MINI CRISPY BUNS

To make about 20 buns, you will need:

100g (4oz) soft margarine
50g (2oz) butter, softened
50g (2oz) light soft brown sugar
1 egg
1 teaspoon of vanilla essence
125g (5oz) self-raising flour
50g (2oz) corn flakes
200g (7oz) white chocolate drops
sugar sprinkles



1. Put the margarine and butter into a bowl and stir them until they are creamy. Add the sugar and stir the mixture until it is fluffy.
2. Break the egg into a cup and add the vanilla essence. Stir the mixture with a fork, then pour half of it into a bowl.
3. Stir in the egg mixture, then add the rest and stir that in, too. Sift the flour into the bowl and stir everything well.
4. Crush the corn flakes a little with your fingers and put them onto a plate. Scoop up a teaspoon of the mixture and put it on top.
5. Roll the mixture in the corn flakes to cover it, then put it on a greased baking tray and make more buns in the same way.
6. Bake the buns for 12-14 minutes. Leave them on the trays for two minutes, then lift them onto a wire rack to cool.
7. Fill a large pan a quarter full of water and heat it until the water bubbles, then remove the pan from the heat.
8. Put the chocolate drops into a heatproof bowl, then wearing oven gloves, carefully put the bowl into the pan of water.
9. After two minutes, stir the chocolate drops with a metal spoon until they have melted. Carefully lift the bowl out of the water.
10. Put the buns onto the chopping board, then spread a teaspoon of the melted chocolate over each bun.
11. Sprinkle sugar sprinkles on the buns, then put them in the fridge for 20 minutes, for the chocolate to set or eat them straight away.

CHRISTMAS FAIRY CRUNCHIES

To make about 15 crunchies, you will need:

25g (1oz) glace cherries
25g (1oz) rich tea or other plain biscuits
25g (1oz) white marshmallows
100g (4oz) white chocolate drops
25g (1oz) unsalted butter
small paper cases



Keep the sweets in an airtight container, in a fridge, and eat them within a week.

1. Cut the cherries into tiny pieces and put them into a large bowl, then break the biscuits into lots of little pieces and add them too.
2. Cut the marshmallows into small pieces, using a pair of kitchen scissors. Add them to the bowl and mix everything together.
3. Fill a large pan a quarter full of water and heat it until the water bubbles, then remove the pan from the heat.
4. Put the chocolate drops and the butter into a heatproof bowl. Wearing oven gloves, carefully put the bowl into the pan.
5. After two minutes, stir the mixture with a metal spoon. When everything has melted, carefully lift the bowl out of the pan.
6. Spoon the chocolate and butter mixture into the large bowl, then mix everything well with a wooden spoon.
7. Use a teaspoon to scoop up some of the mixture. Shape the mixture into a ball with your fingers and put it into a paper case.
8. Make more balls in the same way, until you have used all the mixture, then press a dried cherry onto the top of each one.
9. Put all the crunchies onto a large plate, then put the plate in a fridge and leave them to chill for two hours.