

Making Sweets

Sweet 1 - Peppermint Creams - makes roughly 50 sweets, costs roughly £2.

Ingredients and

2 egg white
1 teaspoon of peppermint essence
750 grams of icing sugar
Green food colouring

Equipment

Large Bowl
Teaspoon
Whisk or fork

1. Whisk the egg white, green colouring and peppermint together, until nice and frothy.
2. Add gradually the icing sugar, until stiff dough texture.
3. Use hands to take out of bowl, and knead on flat surface, then cut into desired shapes.



Sweet 2 - Marzipan Coin Parcels - Makes roughly 50 sweets, costs roughly £5.

Ingredients and

750 grams of marzipan
500 grams of chocolate
1 pot of hundreds and thousands

Equipment

Small bowl
Large spoon
Kettle
Large bowl
Dish or plate.

1. Melt the chocolate in the small bowl, floating over the larger bowl of boiling water.
2. Take a piece of the marzipan, and roll into a ball, and flatten into a circle about the size of a £1 coin.
3. Drop the marzipan coin into the melted chocolate, to cover both sides.
4. Use the spoon to take the coin out, and drop into the hundreds and thousands, covering both sides.



Sweet 3 - Chocolate truffles - Makes roughly 50 sweets, costs roughly £5.

Ingredients and

350 grams of chocolate
75 grams of butter
4 teaspoons of single cream (optional)
200 grams of drinking chocolate

Equipment

Small bowl
Large bowl
Kettle
Large Spoon
Large plate

1. Melt the chocolate in the small bowl, floating over the larger bowl of boiling water.
2. Mix in the butter and cream whilst still over the hot water.
3. Once melted together, take off the heat and beat mixture until thick.
4. Add in the drinking chocolate powder, keeping some to roll balls into.
5. Take out handful of mixture, making sure first that it is not too hot.
6. Make in ball, and roll in the rest of the drinking chocolate powder.