



# CHRISTMAS CONFECTIONERY

## Equipment you will need:

bowls  
cutlery  
baking tray  
clingfilm  
microwave or pan of water

## Chocolate Snowballs

You will need:

50g milk chocolate  
2tsp of strawberry jam  
50g white chocolate  
30g desiccated coconut

1. Cover a baking tray in cling film.
2. Melt the milk chocolate in the microwave (10 minute bursts) or in a bowl over a pan of hot water.
3. Add the strawberry jam and mix together.
4. Place in the fridge until it starts to go firm (so it can be molded).
5. Mold the milk chocolate mixture into balls.
6. Melt the white chocolate as above.
7. Coat the milk chocolate in white chocolate and then roll in the desiccated coconut.
8. Leave to set on the baking tray.

**TIME TO MAKE: 2 HOURS**

# 101

**ATOMS**  
EDUCATION

## FUN AND EASY RECIPES

with



## Chocolate Reindeer Poop

You will need:

50g milk chocolate  
2tsp of strawberry jam  
30g cocoa powder

1. Cover a baking tray in cling film.
2. Melt the milk chocolate in the microwave (10 minute bursts) or in a bowl over a pan of hot water.
3. Add the strawberry jam and mix together. Place in the fridge until it starts to go firm (so it can be molded).
4. Mold the milk chocolate mixture into balls and roll in the cocoa powder.
5. Leave to set on the baking tray.

## Marshmallow Snowmen

You will need:

2 medium marshmallows  
black fondant icing  
50g white chocolate  
3 strawberry laces  
smarties

1. Melt the white chocolate.
2. Dip one end of a marshmallow in the chocolate and then stick it to the other marshmallow.
3. Tie the strawberry laces around it for a scarf and use the black fondant icing to make a hat.
4. Dip one side of the smarties in chocolate and stick to the marshmallow for buttons.
5. Make two eyes out of black fondant icing and a carrot nose out of orange fondant icing. Stick onto the snowman's face with white chocolate.