

Planning With Kids



Christmas Sweet Treat Recipes

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Planning With Kids Christmas Sweet Treats!

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Milky Way Sleighs



Ingredients:

- [Milky Way Bars](#) – I used the small ones that come in the multi-packs.
- Mini Candy Canes
- [Tiny Teddies Biscuits](#)
- Choc Buds

Method:

1. Even though I used mini candy canes, they were still a little long for the Milky Way Bars, so I cut about 1.5cms off the curled end, to shorten them.
2. Place a handful of choc buds in a small microwavable dish. Melt on high for 45 seconds, then stir. If choc buds haven't melted, cook on high for 15 second intervals until they are melted.
3. Using a teaspoon, place chocolate evenly on the base of the Milky Way Bar and then press candy canes lightly onto the melted chocolate, so that they stick to the bottom.
4. Turn the Milky Way Bar over and allow to set.
5. Once the candy canes have set, gently press a Tiny Teddy into the Milky Way Bar. I find holding the sides of the bar, prevents the bar from squeezing out.
6. Also if you are making these in warm weather, I recommend putting the Milky Way Bars in the fridge prior to making them, so that they do not melt or go out of shape easily with the handling.
7. Keep in an airtight container, in a cool place until ready to eat.

<http://planningwithkids.com/2009/12/10/christmas-party-treats-milky-way-sleighs/>

Marshmallow Christmas Tree



Ingredients:

- 16 marshmallows
- 50 grams good quality white chocolate
- 15cms Christmas Ribbon



Method:

1. Break chocolate up into a small microwaveable bowl.
2. Heat on high for 45 seconds, then stir.
3. Heat on high for further 15 second intervals until completely melted.
4. Line a small tray with baking paper.
5. Dip a marshmallow into the chocolate, so it is covered with about 3mm chocolate on the base.

6. Place marshmallow onto the baking paper and begin making row of 5 marshmallows. Gently press marshmallows together as you build the tree.
7. Continue this process, making rows of 4, 3, 2 and 1.
8. Add the final marshmallow to the base of the tree. Keep excess chocolate.
9. Place in the freezer for 10 minutes.
10. Take marshmallow Christmas tree out of the freezer and peel off baking paper. Gently spoon a teaspoon of melted chocolate onto the back of the top marshmallow.
11. With the end of the ribbon, make a loop and place the ends of the ribbon into the chocolate.
12. Place the tree gently back on to the baking paper and place in the freezer for a few more minutes until the chocolate has set.
13. Place the marshmallow Christmas tree into a cellophane bag and tape up. If you live in warmer climates, I recommend storing it in the fridge.

<http://planningwithkids.com/2009/12/19/marshmallow-christmas-tree/>

Mini Christmas Puddings



Ingredients:

- 1 packet [Marie biscuits](#)
- 1 tin condensed milk
- 1 – 2 tablespoons cocoa
- Approx 2 cups of desiccated coconut
- 1 packet mint leaves
- 1 packet strawberries and cream
- 150 grams white chocolate

Method:

1. Cut the mint leaves into small pieces to use as the holly and set aside
2. Cut up the red part of the strawberry and cream for the cherry at set aside.

3. Place Marie biscuits into a plastic bag (out of the packet) and then crush with a rolling-pin.
4. Once to a consistent texture pour into a medium size bowl.
5. Add cocoa and stir.
6. Pour in condensed milk and combine thoroughly.
7. Pour coconut into a shallow bowl.
8. Using a tablespoon of mixture, roll into ball then drop into coconut and cover completely.
9. Place chocolate ball onto a large tray lined with baking paper and continue making balls until you have used all the mixture.
10. Melt white chocolate. I use the microwave. Break up white chocolate and place into a small microwave safe container. Melt on high for 45 seconds. Stir. If it need more time, melt for 15 second bursts.
11. Using a teaspoon, spoon a small amount onto the top of the chocolate ball, so it drizzles over the edges.
12. Place the holly and cherry on top of the pudding.
13. Once you have made them all, place in fridge until chocolate sets then transfer to an airtight container in the fridge.
14. They are kept best in the fridge even once set.

<http://planningwithkids.com/2010/10/31/mini-christmas-puddings/>

Chocolate Christmas Tree



Ingredients:

- 300 grams chocolate (we used Cadbury Dairy Milk)
- 1 1/2 cups rice bubble
- 3/4 cup desiccated coconut
- icing sugar for dusting

Method:

1. Break the chocolate into small pieces and place in a medium-sized microwave safe bowl (you add the other ingredients to it, so it needs to be large enough to fit all ingredients and to be able to stir it easily.)
2. Melt chocolate on high for about 90 seconds. Check and stir. If chocolate needs more melting, do so for 15 second bursts.
3. Add coconut and rice bubbles to the melted chocolate and combine well.
4. On trays lined with baking paper, spoon chocolate mixture into the shape of crosses. You could pipe them if you prefer.
5. Make six crosses, each one being slightly smaller than the other. Leave a couple of tablespoons of mixture to the side. This will act as the glue to build the tree.
6. Place crosses in the fridge to set for 30 minutes.
7. Place the largest cross onto a serving plate. Using the left over mixture (melt in microwave for 15 seconds if it has hardened) place a dot into the middle of the bottom layer and press the next layer gently on top of this. Continue until you have layered all 6 crosses.
8. Place into fridge again for 30 minutes.
9. Prior to serving dust with icing sugar.

<http://planningwithkids.com/2011/07/10/chocolate-christmas-tree/>

Sugar Coated Peanuts

**Ingredients:**

- 1 cup of white sugar
- 2 cups of peanuts
- 1 tsp vanilla essence
- 1/2 cup water

Method:

1. Preheat oven to 150 degrees Celsius.

2. In a medium size saucepan add the sugar, vanilla and water.
3. On a medium heat, dissolve the sugar until the liquid is clear.
4. Add peanuts in small batches, stirring as you go until they are all added.



5. Keep stirring and cooking for about 5-7 minutes or until there is only minimal liquid remaining.
6. Line a tray with baking paper and pour the mixture on to it.
7. Spread out the peanuts across the tray, using a fork.



8. Place in oven for 30 minutes. Set a timer for 10 minute intervals and stir up the peanut mix each time. This helps the peanuts bake more evenly. This is what they looked like the first time I turned them



9. Break up any clumps of peanuts if needed with a fork.

10. You can serve them warm or place in an air tight container once cooled to serve later.

<http://planningwithkids.com/2011/11/13/sugar-coated-peanuts/>

Christmas Reindeer Biscuits



I cannot take credit for the originality of this biscuit, but was inspired by another clever mother at my boy's school (there is lots of them there!). Little Rascal had a Christmas celebration with his class on Wednesday and wanted to make the Reindeer Biscuits to take and share. So he and Thinker patiently and enthusiastically worked for about 45 minutes to make 26 **Christmas Reindeer Biscuits**.

When made by adult hands they look a little neater and more uniform, however I love the fact that my boys are willing to and actually spend the time in the kitchen to

make these biscuits. I avoid intervening or correcting their work as their effort, is more important to me than a perfect Christmas Reindeer Biscuit!

Ingredients

- 2 packets of Mint Slices. Or in our case we just used the home brand equivalent, which is half the price and children love to eat just the same.
- 1 packet of Jaffas
- 1 packet of Mint Leaves – cut in half.
- 1 packet of Mixed Cachous. (These are the little silver balls used for cake and cookie decorating.)
- 1 cup of chocolate chips – melted, this provides the glue to stick all the parts together.

(1). Setting Up.



To make this as simple and mess free as possible for the children, I have found that setting out the biscuits and the ingredients in an organised manner, makes it a bit easier for them.

(2). The nose.



We melt the choc chips in a tea cup and use a paint brush to apply the chocolate to the mint slice.



Then press the Jaffa lightly onto the melted chocolate to stick the nose to the biscuit.

(3). The Eyes



Using the paint brush again, the children put a two little blobs of melted chocolate on the biscuit and place the cachous on gently for eyes. It is better to place the eyes close to the nose with a narrow gap, as this leaves more room to stick on the mint leaf antlers.

(4). The Antlers.



Using the two halves of a mint leaf, paint the larger end of the leaf with chocolate and then stick it onto the mint slice.

(5). The Finished Product



Once the antlers are on, you have your finished product! A tip with the melted chocolate is to make sure that you re-melt it through out the process, so it is a good thin consistency. Younger children also need their brushes rinsed regularly to prevent excessive build up of chocolate.

Have fun!

<http://planningwithkids.com/2008/12/11/christmas-planning-christmas-reindeer-biscuits/>

Fruit Kebabs With Marshmallows



Obviously you can use a variety of fruits for to make fruit kebabs. Fruits that work well are:

- Strawberries (not the really large ones)
- Kiwi Fruit
- Grapes
- Banana (if you are eating them straight away)
- Rock Melon
- Honey Dew
- Watermelon

And then you need marshmallows and wooden skewers.

Method:

1. As we started with marshmallows first, we found the marshmallows stuck to the wooden skewers and went out of shape. To prevent this, run the skewer under cold water first, pat dry and then thread the marshmallow. It should thread cleanly then.
2. Thread hulled strawberries next and continue the pattern until the skewer is 3/4 full.
3. Cut off the point of the skewer with scissors.
4. Place on platter ready to eat!

<http://planningwithkids.com/2011/01/16/fruit-kebabs-with-marshmallows/>

Raspberry and Malteser Ice Cream Cake Recipe



This is a tweak of a family favourite dessert – [Honeycomb Ice Cream Cake](#).

Ingredients:

- 2 litres good quality ice cream
- 250 grams [Maltesers](#)
- 2 punnets raspberries

Method:

1. Scoop ice cream out of tub and into a large mixing bowl and let it soften for 5 – 10 minutes.
2. Remove about three quarters of the pack of Maltesers and place them into a plastic bag. Crush them with a rolling pin.
3. Add crushed Maltesers and 1 punnet of raspberries to the ice cream and mix gently through.
4. Once combined, pour into a 20cm spring form cake tin, lined with plastic wrap.
5. Use remaining Maltesers and raspberries to decorate the cake. Whilst making the cake, there was significant theft of Maltesers and raspberries (by someone who shall remain unnamed!) so the top of our cake was decorated more sparsely than I would have liked.
6. Cover cake with plastic wrap and place into the freezer to reset. This usually takes a number of hours, to form properly.
7. Remove from freezer 5 minutes before required and transfer to a serving plate.
8. Enjoy.

<http://planningwithkids.com/2009/12/05/easy-summer-dessert/>

Candy Cane Cookies



Ingredients:

- 1 1/4 cups self raising flour
- 1/2 teaspoon vanilla essence
- 175 grams butter, softened
- 1/3 cup caster sugar
- 1/3 cup packed brown sugar
- 1 cups white chocolate chips, roughly chopped
- 1 cup candy canes crushed

Method:

1. Preheat oven to 160 degrees Celsius.
2. You can use a food processor to grind the candy canes, but we don't have one, so simply used the good old-fashioned mortar and pestle to crush them up.
3. In a large bowl cream butter, sugars and vanilla essence until light and fluffy.
4. Fold in chocolate and crushed candy canes.
5. Add flour and combine into a firm dough.
6. Place large tablespoons on to lined baking trays, allowing room for spreading.
7. Bake for 10 – 12 minutes, or until golden.
8. Cookies will harden upon cooling, so leave on tray for a few minutes, then remove to a wire rack to cool further.

<http://planningwithkids.com/2010/11/29/candy-candy-cookies-take-2/>

Homemade Chocolate Sauce



Ingredients:

- 250 grams premium quality chocolate
- 1 cup cream
- 1 cup milk
- 2 teaspoons honey

Method:

1. Grate chocolate into a medium sized saucepan.
2. Add remaining ingredients and then heat slowly.
3. Stir constantly until smooth. (At this point I worried that the sauce would be too thin, but it does thicken as it cools.)
4. This will make approx 600mls of chocolate sauce. Add sauce to your favourite dessert – ice cream, cake or fruit!

<http://planningwithkids.com/2009/12/10/homemade-chocolate-sauce/>