

Group A Sweets - Easy

For the least experienced. No cooking.

1. Rum Truffles. 10 - 12.
2. Honey Bars
3. Orange Creams
4. Peppermint Creams
5. Coffee Creams
6. Marzipan

A1 Rum Truffles. 10 - 12.

Equipment:

Bowl, spoon, tray, gease-proof paper

Ingredients:

2 oz sieved icing sugar, $\frac{1}{2}$ dozen drops rum flavouring, 2 oz cocoa [or 1 oz cocoa, 1 oz drinking chocolate] 1 tablespoonful cream/evaporated milk, chocolate vermicelli

Method:

1. Put icing sugar and cocoa into bowl;
2. Gradually add cream and mix to a firm constituency;
3. Roll into balls, and then roll on vermicelli and put into sweet cases.

A2 Honey Bars

Equipment:

Electric mixer, bowl, aluminium foil

Ingredients:

$\frac{1}{4}$ lb seeded raisins, $\frac{1}{4}$ lb dried figs or stoned prunes, $\frac{1}{4}$ lb dried apricots, chopped peanuts, 1 teaspoon lemon juice, little honey or treacle

Method:

1. Put fruits through mixer or grinder
2. Mix in chopped nuts and lemon juice
3. Add honey/syrup to make a thick dough
4. Form into bars and wrap in aluminium foil

A3 Orange Creams

Equipment:

Bowl, spoon

Ingredients:

2 lb icing sugar, grated rind of one large orange, juice from squeezed orange, 1 teaspoon lemon juice, waxed-paper

Method:

1. Crush lumps in icing sugar
2. Add orange rind, lemon juice, and a little orange juice
3. Mix together by hand, adding orange juice as required
4. Turn out onto a cold slab sprinkled with icing sugar
5. Work mixture with hands until quite smooth
6. Roll into small pieces and place on waxed-paper
7. Flatten each with a fork and leave to dry, turning them over when dried on one side.

A4 Peppermint Creams

As for Orange Creams, substituting oil of peppermint and milk for the fruit juices.

A5 Coffee Creams

As for Orange Creams, substituting coffee and white of one egg for the fruit juices.

A6 Marzipan

Equipment:

Bowl, spoon

Ingredients:

$\frac{1}{2}$ lb ground almonds, $\frac{1}{4}$ lb icing sugar, $\frac{1}{4}$ lb castor sugar, 1 egg
or 2 whites, almond essence

Method:

1. Mix almonds and sugar together
2. Beat egg with essence
3. Mix all together by hand until mixture is smooth and clings together
4. Roll into pieces

[For variations, different food colourings can be used (only one or two drops), glacé cherries, walnuts, cloves, dates]