

## Group B - Intermediate

For Scouts with some experience. Some cooking.

1. Peanut Clusters (12 - 14)
2. Toffee
3. Continental Cherries (10)
4. Chocolate Truffles (10 - 12)
5. Coconut Creams
6. Coconut Ice

## B1 Peanut Clusters (12 - 14)

Equipment:

Frying pan, fish slice, 2 bowls, spoon, tray, gease-proof paper

Ingredients:

$\frac{1}{2}$  oz margarine, 4 oz cooking chocolate, 4 oz peanuts

Method:

1. Fry peanuts in margarine for few minutes, turning frequently
2. Drain and cool
3. Melt chocolate in bowl placed in another bowl of boiling water
4. Stir in peanuts
5. Place spoonfuls of mixture onto greaseproof paper
6. Leave to set

## B2 Toffee

### Equipment:

Pan, spoon, greased tin

### Ingredients:

$\frac{1}{2}$  lb demerara sugar,  $\frac{1}{2}$  oz butter,  $\frac{1}{2}$  teaspoon vingar,  $\frac{1}{2}$  teaspoon water, 1 tablespoon treacle, fat/oil, pinch of cream of tartar

### Method:

1. Lightly grease tin
2. Mix ingredients together in pan
3. Simmer for about 15 minutes or until it hardens when a small amount is dropped into a cup of cold water [Take care not to cook for too long. Stir all the time.]
4. Pour into greased tin, marking into squares before it sets

## B3 Continental Cherries

### Equipment:

Basin, spoon, pan, skewers, waxed papers

### Ingredients:

Covering:  $\frac{1}{4}$  lb marzipan, 10 glacé cherries

Coating: 2 oz cooking chocolate,  $\frac{1}{2}$  oz margarine,  $\frac{1}{2}$  teaspoon (level) instant coffee

### Method:

1. Cover each cherry with marzipan
2. Melt chocolate and margarine in basin over hot water
3. Stir in coffee
4. Stick the sweets on skewers then dip in chocolate
5. Leave to dry on waxed-paper

## B4 Chocolate Truffles (10 - 12)

Equipment:

Basin, spoon, pan

Ingredients:

3 oz cooking chocolate,  $\frac{1}{2}$  teaspoon cream/evaporated milk,  $\frac{1}{2}$  egg yolk, chocolate vermicelli or coconut, 9 oz margarine

Method:

1. Melt chocolate in basin over hot water
2. Add egg yolk, margarine, and cream and beat together
3. Leave to set in cool place for 10-15 minutes
4. Shape into small balls
5. Roll in vermicelli/coconut

## B5 Coconut Creams

Equipment:

Spoon, pan, fork, tray (buttered)

Ingredients:

2 cupfuls sugar, 1 cupful milk, 1 cupful shredded coconut,  $\frac{1}{2}$  teaspoon vanilla essence

Method:

1. Mix ingredients and heat gently over low heat, stirring continuously until mixture forms a large, soft ball
2. Remove from heat and add vanilla essence
3. Cool to lukewarm
4. Beat with fork until creamy
5. Drop spoonfuls of mixture onto buttered tray
6. When cool and firm, the creams may be coated with melted chocolate if desired

## B6 Coconut Ice

Equipment:

Greased tin, pan, spoon

Ingredients:

1 lb sugar,  $\frac{1}{4}$  pint water, margarine for greasing tin, 4 oz, desiccated coconut, pink colouring

Method:

1. Put sugar and water into pan and heat gently until dissolved
2. Grease tin with margarine
3. Boil sugar for 3 minutes or until forms soft ball when dropped into cold water
4. Add desiccated coconut
5. Keep stirring until mixture cools
6. When cool, pour half into tin and level [the "white ice"]
7. Colour other half pink
8. Smooth onto white ice
9. When cold, cut into fingers