

Chocolate Candy Christmas House



Ingredients

- 4 x Hershey's milk chocolate blocks (I recommend having a spare in case of breakages)
- 5 x 4 finger cookies and cream Kit Kat bars (or white ones)
- 1 x milk Kit Kat family block
- 200g (approx) melted milk chocolate (Nestle melts are great here)
- 5 Candy Canes
- Sprinkles - I used a Wilton set of gingerbread men, holly & berries and christmas trees
- Zip lock bag
- Sharp knife
- Small square (metal if possible) cookie cutter
- Small round (metal if possible) cookie cutter
- Boiling hot water
- A serving plate
- Optional desiccated coconut

DIRECTIONS

1. Warm a sharp knife in hot water before cutting 4 pieces, each 2 x 2 3/8 inches, out of the Hershey bars (just under half a bar each). From one piece, cut out a door that is 1 x 1 1/2 inches.
2. Cut one of the Kit Kat bars in half crosswise and set aside for making the roof. Refrigerate all the chocolate pieces for 15 minutes before proceeding.
3. Melt the candy melts and place in a zip-seal bag. Cut off a very small corner.
4. Position the whole Kit Kat bar so a narrow side is facing you. Pipe a line of melted candy down the long side of one of the Hershey pieces and stick it on top of the Kit Kat bar at the very back, with the chocolate "bricks," facing out.
5. Once set, take a second piece of Hershey and pipe a line of melted candy along the long side and up the short side. Place the Hershey piece on top of the Kit Kat bar along one side, meeting the back wall. Repeat with the third piece of Hershey on the opposite side. Pipe a line of melted candy along the front edge of both side walls and attach the front piece wth the door cut out. Decorate the porch and above the door with sprinkles.
6. Activate the tea light candle and place inside the structure.
7. To make the roof, pipe a line of melted candy along the top edge of the two side walls and angle the Kit Kat pieces so the cut edges meet in the middle. Pipe and fill with holly and berry sprinkles. Snap the crved edges off 4 candy canes and use the melted candy to affix candy cane boarder to the roofline, front, and back.

Rudolph Cookies



DIRECTIONS

1. Preheat your oven to 320F/160C
2. Sprinkle flour onto your bench, and roll out your cookie dough.
3. Cut 3 large circles into the cookie dough.
4. Bake for 7-10 minutes.
5. Microwave your candy melts for 30 seconds. Stir well.
6. Dip the tops of your cookies into the melted chocolate.
7. Break apart 2 pretzels so that they take on the shape of deer antlers. Dip them in the melted chocolate and secure them onto the cookie.
8. Cut a marshmallow so that its 2 small circles.
9. Take an M&M and dip it in the melted chocolate. Place one onto each marshmallow circle to make a set of eyes.
10. Place a Jolly Rancher into 3 sections of your cake pop mold. Microwave for 30 seconds.
11. Dip the back of the reindeer eyes in melted chocolate and glue them onto the front of the cookie.
12. Fill the nose with M&Ms and flip it onto the top of the cookie. The Jolly Rancher is sticky and should stick to the cookie without any candy melts.

UTENSILS

- Cookie cutter
- Cake pop mold

INGREDIENTS

- Marshmallows
- Flour
- M&Ms
- Dark candy melts
- Jolly Ranchers
- Cookie dough
- Pretzels

Rice Krispie Train!



UTENSILS

- Toothpicks
- Spoon
- Knife

INGREDIENTS

- 4 x LCM (Rice Krispie) bars
- 15 Christmas spiral candies
- 2 x Candy canes
- 3 x Hersheys christmas chocolates (or Cadbury Favourite mini blocks)
- Skittles
- Chocolate Santas
- 100g melted white chocolate
- Twinkie

DIRECTIONS

1. Use a toothpick to smear white chocolate onto each piece of a peppermint Christmas spiral candy.
2. Place 2 candies onto each side of a rice krispie treat. Do this for all the rice krispie treats. Place 3 candies on each side for the rice krispie that is going to be the front of the train.
3. Use a sharp knife to cut the rice krispie in half. Then, cut another half in half on its side.
4. Dip the large half of the rice krispie in white chocolate. Glue it onto the front of your rice krispie treat train.
5. Cut your Twinkie so that it's the same length as the front of the train. Glue it down to the remaining gap on the front of the rice krispie train.
6. Stick one of quarter pieces of the rice krispie on top to create a roof.
7. Break off pieces of candy canes so that they are the same length and width as your rice krispie trains. Glue them onto each section with white chocolate.
8. Glue the presents in the center of the rice krispie train.
9. Glue a santa chocolate onto the back piece of the train. Fill the rest of that last section with skittles.
10. Stick a small piece of candy cane through the twinkie at the front of the train. Then, use white chocolate to glue a red skittle to the top of the candy cane.
11. Place each train car on a presentation board. Join the three cars together with pieces of candy cane in between.

Santa in the Chimney Cakepops



DIRECTIONS

1. Roll your cake pop dough into balls.
2. Cut the tops off of ice cream cones, discard the bottoms.
3. Dip your cake pops into melted red candy melts. Then, stick them into the ice cream cones.
4. Dip your pretzels into the red candy melts. Do this for 6 pretzels. Let them set on a piece of parchment paper.
5. Dip both ends of a pretzel in melted black candy melts. Do this for 3 pretzels.
6. Dip the exposed part of the cake pop in melted red candy melts.
7. Snap the excess pretzels off from the red and black candy melt dipped pretzels.
8. Dip one end of the pretzels in the red candy melts and place it on the cake pop.
9. Then, use candy melts to secure the black pretzel dipped candy melts onto the red dipped pretzels.
10. Place white and black candy melts in a snap seal bag. Cut off a fine corner tip from the bag.
11. Pipe an inch of white candy on the cone between where the cake pop and cone meets. Pipe a circle of white candy melts around Santa's feet. About halfway on Santa's belly, pipe a circle of white candy melts.
12. Pipe a line of black candy melts on the center of Santa's stomach. Use a toothpick to make a white square on the black candy melts. This will be his belt.

UTENSILS

- Toothpicks
- Snap seal bag
- Parchment paper

INGREDIENTS

- Red candy melts
- White candy melts
- Black candy melts
- Cake pop dough
- Pretzel sticks
- Sugar ice cream cone

Pine Cone Cookies



DIRECTIONS

1. Make sugar cookies according to recipe below! Add brown food colouring to make 2 shades of cookie dough.
2. Use a pair of scissors to cut various "V" shaped grooves into the cookie dough to create a pine cone effect.
3. Bake at 320F/160C for 7-10 minutes.
4. Sprinkle powdered sugar over the cookies.

UTENSILS

- Scissors
- Baking sheet
- Parchment paper

INGREDIENTS

- Flour
- Baking powder
- Salt
- Butter
- Sugar
- Vanilla extract
- Brown food colouring
- Powdered sugar

Sugar Cookies

<p>MAKES 4 DOZEN COOKIES</p> <p>PRE-HEAT OVEN 350</p> <p>BAKE 7-10 MINUTES</p> <p>UTENSILS</p> <ul style="list-style-type: none">• 2 spoons• Spatula• Mixing bowl• <u>Electric mixer</u>• Rolling pin• <u>Baking tray</u>• <u>Parchment paper</u>• <u>Cooling rack</u>• <u>Offset spatula</u> or large knife <p>INGREDIENTS</p> <ul style="list-style-type: none">• 400g / 14oz all purpose (plain) flour, weighed then sifted - plus extra for rolling the cookies• 1 large egg• 1/4 teaspoon baking SODA (I mention baking powder in the video - it is baking SODA you need)• 1/4 teaspoon salt• 220g / 8oz unsalted butter (you can also use salted butter and eliminate the 1/4 tsp salt)• 170g / 6oz sugar (caster or superfine)• 1 teaspoon vanilla extract	<p>DIRECTIONS</p> <ol style="list-style-type: none">1. In a large bowl, whisk together the flour, baking soda, and salt.2. In a stand mixer, beat the butter and sugar until light and fluffy. Add the egg and vanilla and beat until well combined.3. With the mixer on low, add one-third of the flour mixture and mix to combine. Add the second third of the flour and continue mixing on low speed.4. Add the final third of the flour mixture beating just until combined.5. Pour the mixture out onto a work surface and knead with your hands until the dough is no longer crumbly and you are able to form a tight ball, 3 to 5 minutes.6. Cover the dough in plastic wrap and chill in the fridge for at least 1 hour and preferably 3 hours. You can also leave it in the fridge for up to 3 days or freeze this dough (well wrapped) for up to 1 month.7. When ready to bake, preheat the oven to 350°F. Line baking sheets with parchment paper.8. Remove the dough from the fridge and break off a section to work with (I usually work with about a third at a time). Give it a quick knead and sprinkle down a generous amount of flour on your work surface and also on top of the dough. Using a rolling pin, roll the dough out to a 1/8-inch thickness.9. Cut out shapes using your desired cookie cutter and place on the baking sheet(s).10. Bake until the cookies just slightly start to turn golden brown around the edges, 7 to 10 minutes.11. Immediately transfer the cookies to a cooling rack. Once they are completely cool, decorate as desired.
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Chocolate Kit Kat Christmas Forest



DIRECTIONS

1. Cut your family sized Kit Kat on an angle to cut out three triangles from the square.
2. Use the remaining pieces to cut three squares from the Kit Kat. These will be trunks of the tree.
3. Place the trunks in green candy melts and attach them to the base of the tree.
4. Place green candy melts in a snap seal bag. Cut off a fine corner tip.
5. Drizzle green candy melts over your Christmas trees.
6. Place a star sprinkle on the top of the tree.
7. Sprinkle rainbow confetti sprinkles over the trees.
8. Slide a knife under the Kit Kat trees. Dip the trunk of the trees in melted white chocolate and stand them on a serving plate. Sprinkle dessicated coconut for a snowing effect.

UTENSILS

- Scissors
- Spoon
- [Snap seal bags](#)
- [Parchment paper](#)

INGREDIENTS

- Kit Kats (family sized)
- Melted green candy melts
- Sprinkles (stars, rainbow confetti, and candy canes)
- Desiccated coconut (optional)

Frozen Snow Globe Cake



Confident Cook

UTENSILS

- Silicone giant cupcake case (the flexible silicone ones are best)
- Offset spatula
- Normal Spatula
- Serrated knife
- 2 x pastry brushes (one for wet and one for dry)
- Snap seal bag
- Scissors
- Fondant rolling pin
- Cornflour
- Plain water
- Thin blue ribbon
- Snowflake cookie cutters (I used plunge cutters)
- Small (3"-4") Frozen figurines - I got mine on ebay for less than \$20!
- 9" presentation cake board
- 4" circle cutter
- 4" cardboard cake board (or a piece of trimmed cardboard)
- Small round bowl - Mine had a 4" opening at the top which is the ideal size. You can go smaller, but try not

DIRECTIONS

1. Pour half of your light blue white chocolate into the bottom half of a silicone cupcake mold. Use a spatula to draw the white chocolate up the walls of the mold. Transfer to the fridge to set.
2. Sprinkle corn flour onto your bench, and roll out your fondant so that it's 6mm thick. Take your 4" circle cutter and cut 2 circles of fondant.
3. Brush water onto your 4" cake board, and place one of your fondant circles directly on it.
4. With your glass bowl flipped upside down, brush water onto the top of the bowl, and place your fondant circle directly on the bowl.
5. Paint Luster Dust onto both fondant pieces. Do not paint them on wet.
6. Pour in the remaining of your blue chocolate. Use a spatula to evenly distribute the chocolate on the mold. Transfer to the fridge to set.
7. Carve up your cake piece with a serrated edge knife. Carve away the sides, and make the top flat. Then, cut it in half.
8. Peel the silicone mold away from the chocolate. Place the chocolate back in the mold for support.
9. Coat the inside of the chocolate mold with Nutella.
10. Put the bottom half of the giant cupcake in the mold. Place a generous amount of Nutella over the top, and add the top half of the cupcake, and cover the top of the cupcake with Nutella.
11. Flip your chocolate mold onto a cake board. Add melted blue chocolate onto the blue chocolate piece, and place the 4" fondant covered cake board on top.
12. Position your characters onto the cake board piece, and secure them with your melted blue chocolate.
13. Pipe blue chocolate around that 4" disc. Then, quickly,

to go larger than 4.5" as it needs to fit on the base of your giant cupcake mould

INGREDIENTS

- Baked giant cupcake base
- Melted white chocolate tinted blue, or melted blue candy melts (approx 400g)
- Nutella (large jar) or whatever frosting you desire
- White fondant

add your glass bowl directly onto the chocolate.

14. Roll out a thin and long piece of fondant. Brush it with water, and wrap it around the bottom of the cake. Push them into the indents, and cut off any excess.
15. Tie a piece of ribbon around the part where the base and globe meet.
16. Brush Luster Dust to the outside of the blue base.
17. Sprinkle corn flour onto your base, and roll out your fondant. Use a snowflake plunger and make several snowflakes. Secure them both onto the blue base of the snow globe and the glass by brushing water onto them to secure them in place.
18. Position the rest of your characters onto your cake board.