



CHRISTMAS RECIPES 2023

1. CHOCOLATE TRUFFLES

Ingredients

- 200g dark chocolate
- 150ml double cream
- 25g unsalted butter
- Cocoa powder, icing sugar, or crushed nuts for coating



Method

1. Chop the dark chocolate finely and place it in a heatproof bowl.
2. In a saucepan, heat the double cream and butter until it begins to simmer. Pour the hot cream mixture over the chopped chocolate. Let it sit for a minute, then stir until smooth and well combined.
3. Chill the mixture in the fridge for a few hours until it's firm enough to handle.
4. Use a teaspoon to scoop out portions of the mixture and roll them into small balls.
5. Roll the truffles in cocoa powder, icing sugar, or crushed nuts to coat them.
6. Chill until firm, then enjoy your homemade chocolate truffles.

2. CLASSIC SHORTBREAD COOKIES

Ingredients

- 225g unsalted butter, softened
- 100g caster sugar
- 325g plain flour



Method

1. Preheat your oven to 150°C (130°C fan/gas mark 2).
2. In a mixing bowl, cream together the softened butter and caster sugar until light and fluffy.
3. Gradually add the plain flour and mix until a soft dough forms.
4. Roll out the dough on a floured surface to about 1cm thickness. Use cookie cutters to create your desired shapes.
5. Place the cookies on a baking tray lined with parchment paper.
6. Bake for 20-25 minutes or until the edges are lightly golden. Allow them to cool on a wire rack.

3. CRANBERRY AND WHITE CHOCOLATE FUDGE



Ingredients

- 400g white chocolate, chopped
- 397g can of sweetened condensed milk
- 25g butter
- 150g dried cranberries

Method

1. Line a square baking tin with parchment paper.
2. In a saucepan, melt the white chocolate, sweetened condensed milk, and butter over low heat, stirring until smooth.
3. Stir in the dried cranberries.
4. Pour the mixture into the prepared tin, smoothing the top.
5. Chill in the fridge for at least 2 hours or until set.
6. Cut into squares and serve.

4. FESTIVE ROCKY ROAD

Ingredients

- 200g dark chocolate
- 100g milk chocolate
- 150g unsalted butter
- 2 tablespoons golden syrup
- 100g digestive biscuits, broken into pieces
- 100g mini marshmallows
- 100g glacé cherries, halved
- A handful of shelled pistachios



Instructions:

1. Line a square baking tin with parchment paper.
2. In a heatproof bowl, melt the dark and milk chocolate, butter, and golden syrup over simmering water or in the microwave, stirring until smooth.
3. Add the broken biscuits, mini marshmallows, cherries, and pistachios to the melted chocolate mixture. Stir until everything is well coated.
4. Pour the mixture into the prepared tin, spreading it evenly.
5. Chill in the fridge for a few hours or until set, then cut into squares for a festive Rocky Road treat.



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