

## Choccy the Snowman recipe

Our snowman hot chocolate kit, made from leftover jam and baby food jars, is a fun, low-cost gift. Here are the recipes for the small marshmallows pieces and decorative shortbread and white chocolate shapes.

Looking for the [craft instructions](#)?



## Snowy marshmallows

Adapted from the [WI recipe](#).

### Ingredients

- 25g gelatine (or powdered gelatine)\*
- 600ml water
- 450g caster sugar
- 1/4 tsp. cream of tartar

- Pinch of Salt
- 1 tsp. vanilla essence
- 1 oz icing sugar
- 1 oz cornflour

\* A vegetarian option to gelatine is Agar-agar, this needs to be heated to dissolve properly. A vegan alternative is unflavoured vegan gel. Read the instructions provided as the quantities may differ from that of gelatine.

## Method

1. Soak the gelatine in half of the water.
2. Dissolve the sugar in the rest of the water and boil with the cream of tartar until a spoonful forms a soft ball when dropped in water.
3. Add the essence and salt to the gelatine and pour the boiling syrup on slowly.
4. Whisk until thick and white.
5. Pour into a greased tin and leave overnight.
6. Cut into neat squares and roll in a mixture of icing sugar and cornflour.
7. Leave to dry.

# Orange and cranberry shortbread snowmen

## Ingredients

- 6 oz plain flour
- 4 oz butter (unsalted)
- 2 oz caster sugar
- Juice of 1/2 orange squeezed (more or less for your taste)
- A sprinkle of orange zest
- Handful of dried cranberries (finely chopped)

## Method

1. Pour the sugar and add the softened butter into a bowl and blend the 2 together.
2. Add the flour a bit at a time until all is incorporated and the mixture has come together.
3. Add the juice of the orange and the cranberry sparkles and ensure they are incorporated. It's best to use your hands and work the mixture together.
4. Place in the fridge for a few minutes.
5. Roll the mixture on a floured surface and cut into shapes using cutters.
6. Place the shapes onto a baking sheet lined with greaseproof paper and place in a preheated oven 170°C fan for 12 minutes (they should have a slight colouration to them when done).
7. Remove and place on to a wire rack to cool.

# Champagne shortbread stars

## Ingredients

- 6 oz plain flour
- 4 oz butter (unsalted)
- 2 oz caster sugar
- ½ to 1 tsp. champagne concentrate

## Method

1. Pour the sugar and add the softened butter into a bowl and blend the 2 together.
2. Add the flour a bit at a time until all is incorporated and the mixture has come together.
3. Add the champagne concentrate and ensure it is incorporated into the mixture. It's best to use your hands and work the mixture together.
4. Place in the fridge for a few minutes.
5. Roll the mixture on a floured surface and cut into shapes using cutters.

6. Place the shapes onto a baking sheet lined with greaseproof paper and place in a preheated oven 170°C fan for 12 minutes (they should have a slight colouration to them when done).
7. Remove and place on to a wire rack to cool.

## Festive white chocolate shapes with dried cranberries

White chocolate is easy to make and can be a fun family activity. However if short of time, moulding chocolate to create festive shapes is an alternative.

To create the festive chocolates in the picture follow the steps below...

### Ingredients

- Silicon mould shapes
- 2 bars of white chocolate
- Handful of dried cranberries, finely chopped

### Method

1. Place a pan of water on to simmer, break the chocolate in to pieces and place into a bowl. Place the bowl over the pan of simmering water.
2. Allow the chocolate to melt gently, stirring occasionally.
3. Once melted remove the bowl and add the chopped cranberries, stir.
4. Spoon the molten chocolate into the mould and place into a fridge until set.
5. Remove from the moulds and place in a gift bag or festive bowl for all to enjoy.