SWEETS RECIPES

**CHOCOLATE FUDGE**
3 cups brown sugar
1 tin condensed milk
250g cooking chocolate
140g margarine or butter

Place all ingredients except for the chocolate in a glass bowl. Microwave on HIGH for 3 minutes, stir and microwave again for another 3 minutes. Add chocolate pieces then microwave for a further 2 minutes. Stir gently and pour into a lined shallow tray. Refrigerate and then cut into 3cm squares.

**Variations:**
To make White Fudge use white chocolate melts and caster sugar
To make Caramel Fudge use caramel chocolate melts and caster sugar, or white chocolate melts and brown sugar

**RUSSIAN CARAMELS**
1 tin condensed milk
2 cups sugar
60g butter
2 dessertspoons of golden syrup
2 tbsp of honey
vanilla essence

Place all ingredients except vanilla into a saucepan. Stir continually over low heat for approximately 20 minutes. Stir continually or the mixture will stick to the bottom of the pan. When the mixture is a good caramel colour and thick add the vanilla, stir in and then pour into a greased shallow tray. As the mixture cools, mark into squares. When cold cut into pieces and wrap.

**COCONUT ICE**
4 cups icing sugar
3 cups coconut
1 tin condensed milk
1 tsp vanilla essence
pink food colouring

Mix all ingredients. Separate into two bowls and add pink food colouring to one. Press into a loaf tin, refrigerate and cut into 3cm squares.

**PEANUT BRITTLE**
2 ¾ cups sugar
120g unsalted butter
½ cup water
1 ½ cups lightly salted peanuts

Grease and line a 22cm x 33cm pan. In a large, heavy saucepan over moderate heat, cook the sugar, butter, and water, stirring occasionally, until the mixture becomes a golden-brown syrup. (approx. 25 minutes) Remove from heat and stir in the peanuts and pour mixture into the pan, spreading the nuts evenly. Allow to set and cool before breaking into bite-size pieces.
**Honeycomb**

6 tbsp white sugar  
2 tbsp golden syrup  
2 tsp water  
1 tsp bicarbonate of soda

Place sugar, golden syrup and water in a heavy saucepan and stir over a gentle heat until the sugar is dissolved. Bring to the boil and boil for seven minutes. Remove from the heat and quickly add the bicarbonate of soda. At this point the mixture will froth. Stir quickly and pour into a greased 28x18cm lamington tin. As the mixture starts to cool, mark into pieces. When cold, break into pieces and wrap in cellophane ready for sale. If making a few days in advance, make sure you store in an air tight jar.

**Jellies**

4 cups sugar  
1 packet jelly crystals (in desired flavour)  
60g / 6 rounded dessertspoons gelatine  
600ml water

Lightly grease a thick based saucepan. Add all ingredients and bring to boil, stirring occasionally. Boil gently for 10 minutes. DO NOT STIR while boiling as it may go grainy. Pour into lightly greased tray to set. Leave to set for at least 24 hours. Cut into cubes and then roll in caster sugar.

**Toffee**

450g sugar  
¾ cup water  
1 tbsp vinegar

Place ingredients in saucepan and stir over medium heat until sugar is dissolved. Continue boiling until bubbles become heavy and mixture begins to colour. Test by spooning a small amount onto a white plate. When the mixture is light amber, remove from heat. When bubbles subside, pour into patty papers (can also use mini papers). Mixture may be coloured as desired and toffees may be decorated as desired eg. (100s and 1000s).

**Rocky Road – Kids Style**

½ cup mini marshmallows  
500g choc melts  
½ cup small jubes  
Coloured sprinkles and 100s & 1000s

Melt chocolate and pour into a tray lined with baking paper or alfoil. Drop the marshmallows and jubes on top and they will sink. Sprinkle over the 100s and 1000s and the coloured sprinkles. Refrigerate for approx 1hr or until set. Break/cut into pieces.

**Rocky Road**

1 block chocolate  
90g copha  
Marshmallows  
Snakes  
Nuts (if desired)

Chop marshmallows and snakes into small pieces. Melt chocolate and copha. Mix all ingredients together and pour into greased or lined tray. Refrigerate until set and then cut into pieces.
**Meringues**
1 egg white  
60g of 2 tbsp castor sugar  
1 drop pure vanilla essence

Preheat over to 150°C. Grease a baking tray or line with baking paper. Beat egg white until stiff, gradually beating in the sugar, then adding the vanilla towards the end of the beating. The mixture should be stiff and glossy. Using 2 teaspoons, drop tiny peaked balls (or whichever shape you prefer) onto the tray. Bake for approx. 40 minutes until crisp. Meringues will colour very quickly so if you want little golden peaks, turn the heat up slightly but watch closely or they will be black in a moment! Allow to cool completely and store in an airtight container.

**Coconut Ice**
110g copha  
450g sifted icing sugar  
225g fine coconut  
1 tspn vanilla  
2 egg whites

Melt copha and add to sifted icing sugar and coconut. Mix well. Add vanilla and egg whites and mix. Divide into halves – colour one half pink. Press into square dish. Place other half on top and press well together. Cool and cut into squares, allowing 1-4 days to mature. Turn cubes occasionally, this will allow air to firm them up. Cover with a tea towel (not plastic).

**Marshmallows**
2 cups sugar  
2 tbspns gelatin (20g)  
1 cup boiling water  
Colouring and flavouring as desired.

Dissolve gelatin in boiling water and pour over sugar. Beat until stiff and add desired flavouring and or colouring. Pour into lined mould or into ice cream cones etc. Cut into squares when set if necessary. Roll in coconut or icing sugar.

**Sugar-coated Peanuts**
2 cups of raw peanuts  
1 cup of sugar  
1 cup of water  
½ tspn of Queens rose pink food colouring

Put all ingredients in a frypan on medium heat. Stir ingredients occasionally. After several minutes of mixture boiling away the sugar will start to stick to the nuts. Once all liquid has become sugary you then turn the nuts out onto a brown paper/greaseproof paper. Do not bottle/package until nuts are completely cooled.

**Chocolate Peanuts**
1 bag chocolate melts  
1 large bag unsalted peanuts

Melt chocolate and stir in peanuts. Use a spoon to drop dollops onto greaseproof paper. Allow to cool.
**RUM BALLS**
250g packet Milk Arrowroot biscuits, crushed
395g can condensed milk
1 cup coconut
¼ cup cocoa
1 ½ Tablespoons rum, or to taste
Extra coconut for rolling

Combine all ingredients
Wet hands and roll mixture into small balls then coat in coconut
Refrigerate or freeze for later

**CHOCOLATE CRACKLES**
4 cups Rice Bubbles
1 cup icing sugar
1 cup desiccated coconut
3 Tbsp cocoa
250g copha, chopped

In a large bowl, mix the Rice Bubbles, icing sugar, cocoa & coconut.
Slowly melt the copha in a saucepan over a low heat.
Allow to cool slightly.
Add to Rice Bubbles mixture, stirring until well combined.
Spoon mixture into paper patty cases and refrigerate until firm.

**HONEY JOYS**
4 cups Corn Flakes
1 tablespoon honey
1/3 cup sugar
90g butter or margarine

Preheat oven to 150°C.
Line 24 hole patty pan with paper cases.
Melt butter, sugar and honey together in a saucepan until frothy.
Add Corn Flakes and mix well. Working quickly spoon into paper patty cases.
Bake in a slow oven 150°C for 10 minutes.
Cool
**SLICES**

**CHOCOLATE COCONUT SLICE**
2 cups self raising flour  
2 tablespoons cocoa  
1 ½ cups coconut  
250g butter or margarine  
1 cup sugar  
Icing  
2 cups icing sugar  
2 cups coconut  
2 tablespoons cocoa  
6-8 tablespoons hot water

Preheat oven to 180°C. Grease a slice tray (mine is 31 cm x 22cm). Combine flour, cocoa and coconut. Place butter (or margarine) in a saucepan with sugar and heat until margarine has melted. Pour butter over dry ingredients, mix well and press into tray. Bake for 15 minutes. Remove from oven and allow to cool slightly. Combine icing sugar, coconut and cocoa, add hot water a tablespoon at a time until you have made a thick spreadable paste. Spread over warm slice. When cold, cut into squares.

**CHOCOLATE CARAMEL SLICE**

Base  
1 cup self-raising flour  
1 cup coconut  
1 cup brown sugar  
125g butter, melted

Caramel  
400g tin skim condensed milk  
2 tablespoons golden syrup  
30g butter

Chocolate Topping  
150g dark chocolate  
30g butter

Preheat oven to 180°C. Grease a slice tin (mine is 21cm x 31cm). Combine flour, coconut, brown sugar and melted butter in a large bowl. Press into slice tin and bake for 10-15 minutes until golden brown. Meanwhile, combine condensed milk, golden syrup and butter in a small saucepan and stir constantly over a low heat until starting to turn golden. Pour over cooked base and bake for another 10 minutes. Allow to cool while preparing chocolate topping. Melt chocolate and butter together in the microwave or in a small saucepan over low heat. Pour on top of caramel. Allow to set and then slice.

**CRUNCHY CHOCOLATE SLICE**
2 tablespoons of cocoa  
3 Weetbix - crushed  
1 cup coconut  
1 cup self-raising flour  
1/2 cup sugar  
1 and 1/4 cups of butter

Combine cocoa, Weet-bix, coconut, self-raising flour and sugar in a bowl. Melt the butter add to the other ingredients. Stir until well combined. Press into a tray and bake for 20 minutes at 180 C. Meanwhile make icing by combining icing sugar, cocoa, tablespoon of butter, teaspoon of vanilla essence and a little boiling water. When the slice is cool, spread top with chocolate icing. Cut into squares.
CHOCOLATE PEPPERMINT SLICE

1 ½ cups self raising flour
2 tablespoons cocoa
1 cup coconut
½ cup brown sugar
125g unsalted butter, melted

Filling
30g copha, melted
2 cups icing sugar
2 tablespoons milk
½ teaspoon peppermint essence

Chocolate layer
125g dark chocolate
30g unsalted butter

Preheat oven to 180°C. Butter a 16cm x 26cm x 3cm slice tray (or close to those dimensions).
Combine flour, cocoa, coconut and brown sugar in a bowl, stir in melted butter and mix until well combined. Press mixture into slice tray and bake for 10-15 minutes until starting to brown. Remove from oven and cool slightly.
To make filling, place icing sugar in a small bowl, stir in melted copha, milk and peppermint essence. Spread filling over warm base. Patience, this is a bit fiddly. Place tray in fridge for about 30 minutes until filling is cold.
To make the topping, melt butter and chocolate together, stir until smooth. Spread chocolate over peppermint filling. Leave at room temperature to set and then slice into squares. I usually slice through the chocolate layer first, then go back and cut right through the base.

HEDGEHOG SLICE

250g packet Scotch Finger biscuits
¾ cup chopped pecans (or walnuts or almonds)
1 cup sultanas (optional)
125g butter
125g caster sugar
2 tablespoons cocoa
2 tablespoons coconut
1 teaspoon vanilla
1 egg, lightly beaten

Icing
1 ½ cups icing sugar
2 tablespoons cocoa
2-3 tablespoons water

Grease a slice tin with butter
Crush biscuits (by hand or in a food processor), leaving some lumps.
Add nuts, sultanas (if using), cocoa and coconut.
In a small saucepan, melt butter, then stir in sugar, and vanilla.
Stir through biscuit mixture and then stir in egg.
Press into tin with the back of a spoon.
Put a bit of cold water on your fingers to press down the top so it is smooth.
To make icing, combine icing sugar and cocoa in a bowl and stir in enough water to form a spreadable paste.
Spread icing over slice and refrigerate overnight (this makes slicing much easier).
Cut into squares.

MARS BAR SLICE

Ingredients
3 Mars Bars
90g butter
3 cups rice bubbles
200g melted chocolate (cooking or normal eating chocolate)

Grease and line slice tin with baking paper. Melt Mars Bars with butter and mix with rice bubbles. Pour mixture into tin. Melt chocolate and pour over slice. Let slice set in a cool place (or the fridge). Remove slice from tin and cut into pieces.
**NOVELTIES**

**CHOCOLATE SPOONS**

- 200g white chocolate
- 200g milk chocolate
- Cachous – or whatever you’d like to decorate them with
- Coated chocolate chips
- Plastic spoons

Lay spoons out on a tray covered with baking paper. Prop the end of the spoons up so they are level. In a glass bowl, heat the white chocolate for 30 second increments in the microwave, stirring constantly until it is melted and smooth. Pour into a ziploc bag. Repeat with the milk chocolate.

Snip a small corner of the bag and fill half of the spoons with white chocolate and half with the milk chocolate. Tap each spoon so the chocolate is a level spoonful.

Pour the remainder of each chocolate into fresh ziploc bags. Snip a very small corner off and pipe your chosen designs on the spoons.

Add the cachous and coated chocolate chips. Tie ribbons around the spoons. Place spoons in the refrigerator to set.

**COOKIE POPS**

- 1 pkt (185g) Kraft Oreo Double Stuff cookies
- lollipop sticks
- 375g dark chocolate melts or candy melts
- 375g white chocolate melts or candy melts
- Sprinkles

Gather all ingredients together. Line a baking tray with baking paper and set aside.

Place chocolate melts into separate bowls and heat in the microwave oven for 1 minute and stir and then heat further at 20-second intervals, until completely melted.

Place the cookies on a plate and heat in the microwave for 10 seconds to soften the cream filling. Gently twist the cookies apart. Push the lollipop sticks into the cream filling and place half a teaspoon of chocolate onto the cream filling. Place the cookies back together. Leave to set for a few minutes.

Dip each Oreo pop into melted chocolate or candy melts and place on baking paper. Top with sprinkles of your choice and leave to set for 10 minutes.

To display your Oreo pops, you can buy some florist’s foam (oasis) and cover it with decorative paper. Then poke your pops into the foam and serve.

**CARAMEL POPCORN CHOC TOP CONES**

- 1 x 100g pkt natural flavour microwave popcorn
- 2 x 300g pkts soft caramels (such as Pascall Columbines)
- 300g butter, chopped
- 10 bought ice-cream cup cones
- 200g dark cooking chocolate, coarsely chopped

Line a baking tray with non-stick baking paper. Cook the popcorn in the microwave following packet directions. Transfer to a large bowl.

Place the caramels and butter in a saucepan over medium-low heat. Cook, stirring, for 5 minutes or until smooth.

Pour the caramel mixture over the popcorn and stir to coat.

Divide the caramel popcorn among the cones and place on the lined tray. Place in the fridge for 1 hour or until set.

Place chocolate in a microwave-safe bowl. Heat in the microwave on Medium/500watts/50%, stirring every 30 seconds with a metal spoon, for 1 minute or until the chocolate melts and is smooth.

Drizzle a little chocolate over the top of each cone. Place in the fridge for 10 minutes or until set. Serve.
PEANUT BUTTER BALLS

2 ½ cups icing sugar
½ cup melted butter
1 cup smooth peanut butter
2 cups Rice Bubbles
Milk Chocolate, melted
1 Tablespoon Copha

Mix together the icing sugar, butter and peanut butter
Add Rice Bubbles and mix well – if mixture too wet to roll into balls, add more icing sugar
Roll into 2cm sized balls and chill for 30 minutes
Melt the milk chocolate with 1 Tablespoon of Copha
Dip chilled balls in chocolate and let set on waxed/baking paper