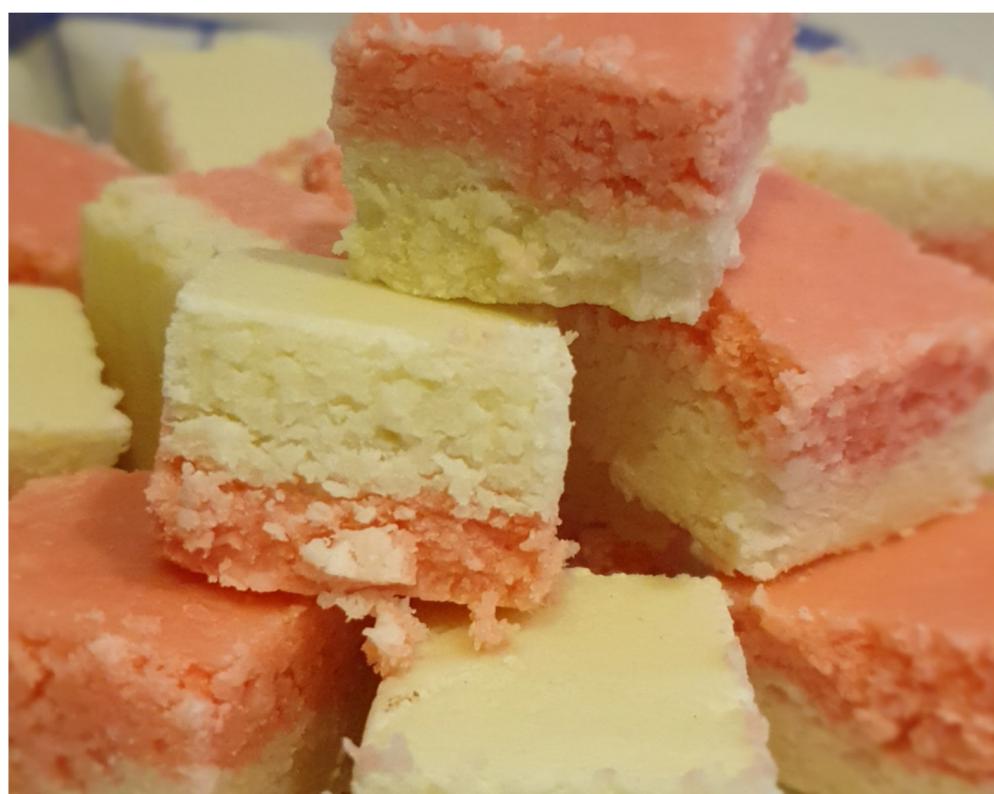


12 Fun treats for the kids - Recipe book

THAT WILL MAKE YOU THE STAR OF ANY
PARTY OR BAKE SALE!!



A decorative border of colorful confetti (orange, yellow, and white) is scattered across the top of the page.

Contents

- | | | | |
|-----------|---------------------------|-----------|--------------------------------------|
| 01 | Caramel Popcorn | 07 | Rocky Road Squares |
| 02 | Popcorn Marshmallow Balls | 08 | Sherbet |
| 03 | Peanut Brittle | 09 | Toffee Apples |
| 04 | Swedish Chocolate Balls | 10 | Coconut Ice |
| 05 | Rice krispies treat | 11 | Marshmallow Biscuit Sandwiches |
| 06 | Jello-sweetie-balls | 12 | Chocolate covered Marshmallow sticks |

01 - Caramel Popcorn

½ cup (125ml) popcorn (popped)
½ cup (125ml) Margarine
1 cup (250ml) Brown Sugar
¼ cup (65ml) Syrup
½ teaspoon (3ml) Vanilla essence
½ teaspoon (3ml) Bicarbonate of soda

1. Make the popcorn as per the packet instructions. And set aside.
2. Melt the margarine, sugar & syrup over low heat on the stove top. Make sure the sugar is dissolved. Bring to boil.
3. Remove from heat and add the vanilla essence and bicarbonate of soda. Pour over the popcorn and toss to coat evenly.
4. Spread on a greased baking tray and bake at 120 °C for 15 - 20 minutes. Make sure to check regularly, once the popcorn is golden brown its done. Stir every couple of minutes to make sure the popcorn doesn't burn.
5. Store in an airtight container.



02 - Popcorn Marshmallow Balls

10 cups popcorn (popped)

1 pack (400g) Marshmallows

1 teaspoon Vanilla essence

½ cup (125ml) Margarine / Butter

1. Make the popcorn as per the packet instructions. And set aside.

2. Melt the margarine in a large pot. Add the Marshmallows, Keep stirring until they start to melt. Once melted add the vanilla essence.

3. Remove from heat and quickly add the popcorn. Make sure to stir and coat them properly. You will have to work quick.

4. Once they are coated, allow to cool just enough so that you can handle the popcorn with your hands. Lightly coat your hands with some butter so that the popcorn wouldn't stick to much. Roll ball the size of an apple and place the rolled balls on baking paper so that they can cool down completely.

5. Pack in bags and dress up with a pretty bow.



03 - Peanut Brittle

½ Cup Syrup

1 cup Sugar

15 ml Margarine

5 ml Vanilla Essence

1 cup Unsalted cocktail peanuts

5 ml Baking soda

1. Mix the syrup and sugar in a microwave safe bowl. Microwave for 5 minutes.
2. Add the margarine, vanilla essence and peanuts. Stir in, until its combined. Microwave for 1 and a half minutes.
3. Using your oven mittens, remove the bowl from your microwave. Working quickly, add in the baking soda and stir until combined.
4. Pour the mixture into a well greased bowl. (20 cm X 20 cm glass bowl works well)
5. Wait until the mixture is cooled enough for you to handle and cut into squares.
6. Let them cool off completely and store them in an airtight container.



04 - Swedish Chocolate balls

½ Cup rolled oats

½ Cup Confectioner Sugar

45 ml Cocoa powder

15 ml Espresso Coffee

5 ml Vanilla Essence

½ Cup Coconut oil, room
temperature

A pinch of salt

Shredded Coconut to roll the balls

1. Mix all the ingredients, except the shredded coconut together in a food processor until combined.
2. The mixture should be easy to roll, if to sticky add a little more oats.
3. Make bite-size balls and roll each off them into the shredded coconut to cover them completely.
4. Refrigerate for 10 minutes. and serve. Store them in a air tight container in the fridge.



05 - Rice krispies Treats

3 tablespoons of butter
1 packet (400g) Marshmallows
6 cups Rice Krispies Cereal
5 ml Vanilla Essence

1. In a large pot, melt the butter over low heat.
2. Add the Marshmallows and stir until melted.
3. Now add the rice krispies cereal and mix until its well coated.
4. Spread the mixture into a well greased 13x9 inch pan, and allow to cool. Cut into squares.



06 - Jello-sweetey-Balls

1 can condensed milk
200g shredded coconut
2 packs of jelly powder
extra shredded coconut to roll the sweets in

1. Mix the condensed milk and the jelly powder together, then add the shredded coconut.
(If you are making two different colours, share the condensed milk between two bowls, in each bowl add 1 pack of jelly. Also split the shredded coconut between the bowls)
2. Now roll spoonful of mixture into balls, using your hands, then roll them in the extra shredded coconut. Place them in the fridge to set.
3. Once they are set you can pack them into little bags, if you are sending them to school, or simply place on a serving dish. They do not have to stay in the fridge. Enjoy your Jello-sweetey-balls!
Makes +/- 30 balls, depending on the size..



07 - Rocky Road Squares

500g milk chocolate, melted
200g Marshmallows chopped
¼ cup shredded coconut
100g Turkish delight chopped
125g Speckled Eggs (Soft jelly sweets)
100g Malted center chocolate Balls
10 Cookies (Of Choice)

1. Chop up all the ingredients. Place the milk chocolate in a microwave safe bowl. And microwave for a minute or so or until melted. Make sure to regularly stir to avoid burning.
2. Combined all the ingredients in a large bowl, mix well until everything is well coated.
3. Pour the mixture into a greased glass bowl (25X20cm) and refrigerate until set.
3. Use a knife and cut into small squares.



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08 - Sherbet

1 Cup of Icing sugar

5ml Bicarbonate of soda

5ml Tartaric acid

5 ml Citric acid

1 packet of cool aid, any flavour

1 Combined all the ingredients in a large bowl, mix well until everything is well mixed.

2. Divide the sherbet into little bags (about 15 ml per bag) and add a lollipop to each.



09 - Toffee Apples

6 Green apples

6 skewers

400g Caramel sweets, unwrapped

2 table spoons of water

½ teaspoon vanilla essence

Sprinkles and melted chocolate
for decoration

1. Wash & dry the apples. Stick a skewer into each and set aside. Line a baking tray with baking paper and set aside.
2. Combined the water and caramel sweets in a pot over low heat, Keep stirring until the caramels melts. Now add the vanilla essence. Dip your apples one at a time, half way into the Caramel. Let the excess drip off, and then set them asit on the prepared baking tray to dry.
3. Once your Caramel apples are dry start melting the chocolate. Add lines or dots of chocolate to your apples, now add the sprinkles as decoration.



10 – Coconut ice

500g Sugar

125 ml Milk

250g Shredded coconut

5 ml Vanilla essence

5 ml Cream of tartar

Pinch of salt

Few drops of red food colouring

1 Prepare a 20X20cm square baking tin.

2. Heat the sugar and milk in a pot, Stir well until dissolved. Lower the heat and boil for 2 minutes without the lid.

3. Take off the heat and mix in the coconut, vanilla essence, cream of tartar and salt. Quickly mix until well completely combined.

4. Add half of your mixture to your prepared tin, level out & slightly press down.

5. Now add a few drops of food colouring to the remainder mixture, and mix until the colour is mixed in. Now add the pink on top of the white layer already in your pan. and slightly press down.

6. Cut in blocks and allow to cool completely.



11 - Marshmallow Biscuit Sandwiches

1 packet (400g) of Marshmallows
1 packet Marie Biscuits (or similar)
Chocolate, melted to decorate
Sprinkles

- 1 Place about 6 Marie Biscuits at a time onto a microwavable plate. Now place a marshmallow on top of them.
2. Depending of your heat setting on your microwave, microwave for about 5 seconds, or untill the marshmallow starts to expand.
3. Take out of the microwave and place another biscuit on top of the marshmallow and slightly squeeze down. If you would like your "sandwiches on a stick" place a skewer on top the microwaved marshmallow before placing the next one on.
4. Decorate with some melted chocolate and sprinkles.



12 - Chocolate covered Marshmallow sticks

1 packet (400g) of Marshmallows

12-20 Skewers

Chocolate, melted to decorate

Sprinkles

1. Thread 3-4 Marshmallows on a skewer.
2. Drizzle some melted chocolate over the your marshmallow stick.
3. Before the chocolate is sets, Sprinkle your choice of sprinkles over them.
4. Set aside and allow to set completely,

