

# ***Christmas Treats***



***A Recipe Book From  
Holmes Kindergarten***

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## SAVOURY NIBBLES WITH DRINKS

~~SAVOURY NIBBLES WITH DRINKS~~



### MINI CHEESE MUFFINS WITH SMOKED SALMON AND CAVIARE

2 cups flour  
4 t baking powder  
1 large cup grated tasty cheese  
1 egg  
¼ cup soya bean oil  
1½ cups milk  
pinch salt  
sour cream  
smoked salmon, thinly sliced  
caviare  
sprigs of dill or parsley to garnish

Mix the top seven ingredients together with enough milk to form a runny, porridge-consistency dough. Don't overmix as the dough needs to be quite soft, so it is pourable. Spoon the mixture into well greased mini muffin tins. Sprinkle with a few shreds of grated cheese on the top of each muffin\* and fill with sour cream, a small slice of smoked salmon, a tiny dollop of caviare and a sprig of dill or parsley.

\*(for a glossy finish: Bake in a hot oven 200°C for 10-12 minutes until golden brown. Carefully scoop out a small portion in the top centre of each muffin.)

Makes 24 mini cocktail-size muffins.

### CHEESE BALL

250g tasty cheese  
1 small onion, grated or minced  
1 stalk celery, chopped  
2 gherkins, finely chopped  
½ small pottle (approx) cream cheese  
½ cup chopped walnuts  
2 cloves garlic minced or finely chopped

Mix together with 1 T mayonnaise  
1 T Worcester sauce  
1 T tomato sauce

Shape into balls and set in fridge. Cover with chopped walnuts prior to serving.

### PINEAPPLE CHEESE BALL

250 g pottle cream cheese  
1 cup grated cheese  
Crushed pineapple + juice (med. tin)  
Chopped gherkin  
½ small onion finely chopped  
Crushed walnuts

Combine cream cheese, cheese, pineapple, gherkins and onion. Roll in walnuts. Can be used as sandwich filling.

### WALNUT CHILLI CHEESE BALL

Early in the day grind 450g natural cheddar cheese with 1 cup walnuts. Blend in 185g cream cheese, ¼ teaspoon garlic powder, 1 tablespoon Worcester sauce and 2 tablespoons minced onion. Now with hands, shape it into a large ball about 10cm in diameter. Roll ball in 1 tablespoon chilli powder, then in additional ground walnuts. Refrigerate several hours to firm up.

At serving time: Arrange ball on serving dish with crackers or salty rye bread and spreaders. Guests help themselves.

### RAMBOLI

250g cream cheese  
2 T Nestles reduced cream  
1 T lemon juice  
coarsely ground black peppercorns  
1 clove garlic  
1 Maggi onion stock cube  
(or 1 (onion stock)

Beat cream cheese, garlic and reduced cream. Add stock and lemon juice. Divide mixture into 4 portions and roll in ground pepper. Serve with crackers.

## KINDERGARTEN CHRISTMAS CAKE

1 1/2 kg mixed fruit  
1/2 cup sherry, rum, whisky or brandy  
1 Granny Smith apple  
1 T honey or golden syrup  
1 cup brown sugar, firmly packed  
250g butter  
4 eggs  
1 1/3 cups plain flour  
1/2 cup self-raising flour  
1 T mixed spice

Place chopped mixed fruit in large basin, add sherry, peeled and coarsely grated apple, honey, sugar, and eggs; mix well with wooden spoon or hand to break up any large clumps of fruit. Add cooled, melted butter, sifted flour and spice; mix thoroughly. Place in deep 23cm round or deep 20cm square cake tin lined with three sheets of greaseproof paper. Bring paper 5cm above edge of tin.

Bake in slow oven 3 1/2 hours or until cooked when tested. Remove from oven, brush evenly with about 2 tablespoons of extra sherry, cover lightly with aluminium foil, leave until cold. Remove from tin, leaving lining paper intact. Refrigerate in plastic food wrap for at least 6 months.

## CHRISTMAS FARE FOR YOUNGSTERS

### SANTA'S SUNDAE

1 red or green jelly, set  
1 scoop ice-cream each  
500g cherries, stemmed and de-stalked  
1/2 cup fruit juice  
chocolate chips  
1 T cornflour

Pure cherries in a blender. Place in a pot and heat to boiling. Add the cornflour mixed with fruit juice and cook 2-3 minutes. Leave to cool. To assemble: Divide jelly into sundae dishes. Top with ice-cream, cherry sauce and chocolate chips.



## DESSERTS

### CHOCOLATE MOUSSE

Use any type of dark chocolate for this recipe. Be careful not to overheat chocolate or to allow water to touch chocolate during melting or it will turn into a lump.

200g dark chocolate  
6 eggs separated  
1 T brandy  
300ml carton cream, whipped

1. Place roughly chopped chocolate in a bowl then stand in another bowl of hot water stirring occasionally until chocolate is melted.  
2. Whisk egg yolks and brandy into the warm chocolate. Gently fold in cream in two lots. Beat eggwhites in large bowl with electric beater until soft peaks form. Using a spatula, fold a quarter of the egg whites into chocolate mixture. Carefully fold in remaining egg whites. Pour mixture into 6 individual dishes, refrigerate several hours or overnight until set. Decorate with cream and chocolate curls.

Note: Recipe not suitable to freeze.  
Serves 6

### COFFEE LIQUEUR MOUSSE

1/2 cup sugar  
1/2 cup water  
1 T brandy  
1 cup cream  
50g dark chocolate  
1 egg  
1 T coffee liqueur (40ml café)

Combine sugar and water in pot. Stir until sugar is dissolved. Bring to the boil, remove from heat. Chop chocolate, place in blender with lightly beaten egg, add boiling syrup gradually, blend on low speed. Continue until chocolate is melted and mixture thickened slightly. Cool. Add liqueur and brandy. Place in fridge for at least 1 hour. Whip 1/2 cup cream, fold into chilled mixture and put in individual serving dishes or a single serving dish. Place in fridge for at least 2 hours. Garnish with remaining cream.



### BRANDY SNAP FRUIT BASKETS

BRANDY SNAPS  
150g butter  
6 T golden syrup  
1/2 cup castor sugar  
2 T ginger  
1 cup flour

GARNISHING  
ice-cream  
fruit, freshly sliced  
cream  
liqueur

Melt the ingredients in a saucepan. Place 1 tablespoon of the mixture at a time onto a non-stick oven tray. The mixture has to be runny - if it is not, add more butter. Cook in a medium oven for 7-8 minutes. As the mixture cools, peel off the sheets with a plastic slice. Drape each sheet over the bottom of a well-greased glass and pinch in the sides to form the basket and allow to set. If cooked in advance, store in an airtight container. Fill the basket with one scoop of ice-cream in the bottom and layer with freshly sliced fruits, a layer of cream, more fruit and finally a small dab of cream and a dash of liqueur. Serve at once.  
Serves 6

### CHOCOLATE CASES WITH FRUIT

1. Place 3 pieces of chocolate inside a paper party case (3 put together to give the required strength).  
2. Melt chocolate in microwave and then with a small paint brush paint chocolate up side of paper case. Leave to set.  
3. Carefully peel off paper to leave chocolate case for filling.  
4. Fill case with desired fruit ie. kiwifruit, peaches, cherries and cream. Pour over a small amount of liqueur of your choice.

## TOFFEE WREATH

### YOU WILL NEED:

About 2kg of chocolates or toffees, an old wire coat hanger, green pipe cleaners or plastic bag twistlers, a few decorator ribbons and a small pair of embroidery scissors.

### WHAT TO DO:

Pull the coat-hanger into a circular shape. Using the wires attach the toffees - twist a wire around one end of the toffee, then attach this to the wire ring. Working from the top continue attaching toffees. When the ring is covered take some ribbon and twist around the coat hanger hook to disguise it. Make a few bows and tie at intervals, securing a large bow at the top. Thread a small pair of scissors on some ribbon and loop over the hook to hang in the centre of the ring.



## CHRISTMAS TREE DECORATION COOKIES

250g butter, softened  
1 cup sugar  
3 large eggs, beaten  
1/3 cup brandy  
1 t mixed spice  
4 cups flour

Cream the butter and sugar and beat in the eggs, brandy and mixed spice. Add the flour and work the dough until smooth. Shape into a roll and chill for 1 hour. Working on a lightly floured surface, roll the dough out to 5cm thick. Stamp out the desired shapes with cookie cutters (eg. stars, trees) and place the cookies on baking trays. Use a toothpick to make a hole near the top of the cookie for inserting a ribbon after baking. Bake at 190°C for 8-10 minutes. Allow to cool on wire racks. Decorate as desired, when completely cold, with Royal Icing.

## GINGERBREAD CHRISTMAS COOKIES

3 cups flour  
1 cup wholemeal flour  
2 t ground ginger  
1 t mixed spice  
1/2 t salt  
1 t baking soda  
250g butter, softened  
1 cup sugar  
1 large egg  
1/2 cup molasses  
2 T lemon juice

Combine the flour, ginger, mixed spice, baking soda and salt. Cream the butter and sugar until light. Add the egg, molasses and lemon juice, beating well. Add the dry ingredients to make a firm dough. Roll out on a lightly floured surface and press or cut out the desired shapes - gingerbread people etc. Bake 10-12 minutes at 190°C (375°F). Allow to cool on a wire rack. Ice with Royal Icing to decorate.

## CINNAMON SCROLL COOKIES

2 large egg whites  
1/2 cup sugar  
1/2 cup flour  
1 t cinnamon  
50g butter, melted

In a small bowl, beat the egg whites until peaks form. Gradually add the sugar, beating until stiff. Stir together the flour and cinnamon. Fold into the egg whites, then add cooled melted butter. Place 2-3 tablespoons on a greased baking sheet, spreading out to form a 6cm circle. Bake only 2 or 3 at a time. Bake at 180°C for 6-7 minutes or until the edges are golden. Immediately roll the cookies around the handle of a wooden spoon or similar and slide onto a wire rack once the cookie will hold its own shape. If the cookies become too stiff to roll, re-warm them in the oven for 1 minute. If desired, ends can be dipped in melted chocolate.

