



## Kitchen Confidential

Cooking tips & know-how

# Christmas tricks & treats

**Annette Lang of EXPAT KITCHEN offers a mouth-watering festive treat and child-friendly DIY Christmas decoration idea.**

**A**s the festive season looms, immerse yourself in the Christmas spirit by getting busy in the kitchen with your kids to prepare a yuletide sweet treat, or homemade trimmings for decorating your Christmas tree.

### Christmas crackle pudding

#### Ingredients

- ✓ 200 grams milk chocolate, finely chopped
- ✓ 100 grams butter, chopped
- ✓ 105 grams (three cups) *Rice Krispies*
- ✓ 100 grams white chocolate melts
- ✓ 10 red *M&M'S*

#### Method

1. Place 10 paper cases in a muffin pan. Mix the chopped milk chocolate and butter in a large heatproof bowl over a saucepan half-filled with simmering water – don't let the bowl touch the water.
2. Stir the mixture with a metal spoon until smooth, then add *Rice Krispies*.
3. Divide mixture among paper cases and mould into dome shapes. Place in the fridge for two hours, or until firm.
4. Place white chocolate in a small heatproof bowl over a saucepan half-filled with simmering water. Again, ensure the bowl doesn't touch the water. Stir with a metal spoon until smooth.
5. Spoon a little white chocolate over each pudding, topping with a red *M&M*.
6. Put aside until set.



### Cinnamon putty (non-edible)

#### Ingredients

- ✓ 1½ cups ground cinnamon
- ✓ 1 small jar of stewed apples
- ✓ ⅓ cup white school glue (PVA)
- ✓ Ribbons
- ✓ Puffy paints, glitter (optional)

#### Method

1. Mix cinnamon, stewed apples and glue in a bowl.
2. Remove from the bowl and knead until firm putty.
3. Sit for 30 minutes.
4. Putty is best used at room temperature. Dust your rolling pin, hands, or working surface with cinnamon, or use baking paper as a working surface.
5. Roll out putty with a rolling pin to 2½ centimetres thick.
6. Use cookie cutters to create shapes.
7. If you're hanging your decoration, use a straw to stamp a hole at the top of the shape.
8. Place shapes on a non-stick surface or baking paper.
9. Allow five days for shapes to dry. Turn regularly to ensure they dry evenly.
10. When dry, place a ribbon in the hole and decorate with puff paint and glitter. **E**



**Expat Kitchen** is dedicated to empowering anyone – women, men, children and helpers – with an interest in cooking healthy western cuisine. Designed to give you a memorable cooking experience, *Expat Kitchen* has two streams of courses – Stream 1 includes their signature monthly helpers courses (Basic, Intermediate and Baking) and focus courses (Fab fish, Lunchbox Ideas, Fussy Kids and Substantial Salads). Stream 2 includes Modern Western cuisine classes for women and men, special holiday classes, cooking club nights and private functions.

**Expat Kitchen**  
9 Norris Road #02-01 (S) 208252  
Tel: 6299 4221/4226  
Web: [www.expat-kitchen.com](http://www.expat-kitchen.com)