

Martin's School of Cooking

Junior Chef: Edible Stocking Stuffers Hosted by Chef April Howell December 19, 2009 Martin's Super Markets at Heritage Square Mishawaka, Indiana

Truffles

With a bag of chocolate chips, heavy cream and a holiday spirit, your kids can whip up this simple chocolate ganache and roll it into fancy truffles.

Ingredients

3/4 cup heavy cream
1 12-oz bag semisweet chocolate chips
2 tsp vanilla extract
Chopped walnuts, nonpareils, unsweetened cocoa powder, coconut, or
grated chocolate (to dip)

Instructions

- 1.** In a heavy saucepan, heat the cream over medium heat until it begins to boil. Reduce the heat and slowly add the chocolate chips, stirring constantly until the chocolate has melted.
- 2.** Stir in the vanilla extract. Pour the mixture into an ungreased 9-inch square pan and cool at room temperature. Then freeze for 2 to 3 hours until firm. Scoop the chocolate from the pan and shape into 1-inch balls.
- 3.** Roll each truffle in either chopped walnuts, nonpareils, cocoa powder, coconut or grated chocolate and return to the freezer until the balls have set. Place in a box or container. Makes about 40 balls

Peppermint Cocoa Bags

*A winter favorite: hot cocoa with all the trimmings! This makes a great gift for babysitters, teachers, and neighbors. Be sure to add a tag letting your recipients know the directions and that it has enough for **four** servings.*

Ingredients

3/4 cup cocoa mix or Ovaltine

2 (6" x 12") cone-shaped cellophane bags or sandwich bags

2 rubber bands

Scissors

1/4 cup mini chocolate chips

3/4 cup mini marshmallows

4 pieces peppermint candy

Instructions

1. Pour the cocoa mix into one of the bags. Close the bag with a clear rubber band, then trim the end of the bag 1 inch above the band.

2. Place the cocoa-filled bag into the second bag and flatten its top so the end doesn't stick up.

3. Layer the chocolate chips and the marshmallows, then top with the gumdrop or candy. Secure the bag with the other rubber band.

4. Attach Gift/Direction Tag. Give away to someone very special.

On Gift Tag: Directions for 4 – 1 cup servings: 1. Heat 32 oz (4 cups) water to a simmer. 2. Mix in cocoa and stir well. 3. Take off heat and carefully pour into 4 hot chocolate mugs. 4. Add marshmallows to each mug and drop a peppermint into each mug too. 5. Enjoy!

Christmas Cookie Magnet/Ornament Clay Dough

This is a fun "no bake" dough recipe that is easy to paint on. Let the kids paint their creations before hanging on the tree with pride. If you don't want to hang it you can glue a magnet on the back to create a refrigerator magnet. These make excellent, homemade Christmas presents that the kids can get excited about giving to their grandparents or other relatives.

Ingredients

2 cups salt
1 cup cornstarch
2/3 cup water
1/2 cup cold water
Magnets or ribbon
Paint optional
Cookie cutters

Instructions

Dissolve the salt into the 2/3 Cup of Water and bring to a boil. Meanwhile, mix the cornstarch into the cold water. When salt water is boiling add in cornstarch mixture and simmer until thick and doughy. When you roll the dough out on a cookie sheet (it will be hot) use cornstarch to keep dough from sticking.

Use blunt knives or cookie cutters to create the ornament shapes and be sure to include a small hole at the top (use a straw to make hole) to thread a ribbon through. Let them dry completely through and hang with yarn or ribbons.

Edible & Beautiful Stained Glass Candy Christmas Ornaments

Kids will love making these edible stained glass Christmas ornaments since it involves two things most of them love -- candy and melting stuff. As a bonus -- you end up with a pretty tree ornament that tastes good too.

Ingredients

1 bag of colorful hard candy (Jolly Ranchers or Peppermints work well)
Metal cookie cutters or canning jar lids
Cooking spray
Baking sheet
Aluminum foil

Instructions

1. Preheat your oven to 325 degrees F.
2. Get out a baking sheet, metal cookie cutters (with open tops and bottoms) or jar lids. Line with aluminum foil (as smooth as you can make it) and spray lightly with cooking/baking spray.
3. Get out a selection of hard candy. If you wish you can put the candy in a heavy plastic bag and crush it into smaller pieces -- but it isn't necessary unless you're trying for a particular design.
4. Arrange the candy inside your form in whatever design you prefer - - do not overfill - candy needs room to spread as it melts. Pop it in the oven for about 5-7 minutes -- leave the oven light on and let the kids watch them melt. Take them out when just melted or they bubble and the color gets muddy.
5. When they are still hot, you can use the tip of a toothpick to swirl the colors. While they are still warm (but no longer liquid) use the toothpick, or a drinking straw to make a hole in the ornament for hanging.
6. When cooled but not cold, carefully remove from the mold and peel off the foil. String a ribbon through the hole and hang on the tree.

Tips & Warnings

- *Sugar is hot when it comes out of the oven. Do not touch!
- *Remove from the mold when still slightly flexible or they could break.
- *You may want to wrap the ornament in clear plastic to keep it clean.