

Christmas Treats to Eat

*This free tip sheet was produced by the Cheapskates Club –
www.cheapskates.com.au*

Choc Coated Oreos

1 pkt Oreo cookies (or other sandwich style biscuits)
200g block milk chocolate
Hundreds and thousands
Cookie sheet lined with baking paper
Double boiler

Melt the chocolate in the double boiler. Dip the cookies in the chocolate, draining for a few seconds before placing on cookie sheet. Set in freezer for at least 15 minutes before repeating the process. Double dipping is essential for a good chocolate cover. After dipping for the second time, roll the cookies in the hundreds and thousands, place on cookie sheet and refrigerate until the chocolate is hard.

I like to use orange creams, you can use any cream sandwich biscuit you like. I also prefer the milk chocolate to cooking chocolate but again it's up to you.

I have dipped shortbread creams in dark chocolate – yummy – and Monte Carlos in white chocolate and coconut – even yummier. Use your imagination and have lots of fun with this recipe.



White Christmas Cups

2 cups rice bubbles
2 cups full cream powdered milk
1 cup desiccated coconut
1 cup icing sugar
180g melted Copha
120g chopped glace cherries (use the mixed packet for colour)
200g block white chocolate, melted

Mix all the ingredients, except the white chocolate, together in a large bowl. Take teaspoonfuls and drop into mini foil chocolate cases. Set in fridge at least 30 minutes. Drizzle white chocolate over the top of each cup and put back into fridge to set.



Christmas Truffles

1 heaped dessert spoon cocoa
180g copha, melted
1 egg, beaten
250g pure icing sugar
½ cup coconut
1 teaspoon vanilla essence
2 tablespoons rum essence
2 pkts chocolate slivers

Mix together dry ingredients. Melt copha, add vanilla essence. Add to dry ingredients and mix. Add beaten egg and mix well. Roll teaspoonfuls into balls and roll in chocolate slivers. Set in fridge for at least 1 hour before serving.



All these treats can be made ahead and stored in the fridge or the freezer in Tupperware containers or in plastic bags and then in ziplock bags.

They also make great gifts!

*The Cheapskates Club
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and energy and still have fun!
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