



# NO-BAKE PEPPERMINT BARK

SERVINGS: APPROX. 20

PREPPING TIME: 10 MIN

COOKING TIME: 10 MIN

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## INGREDIENTS

340g white chocolate

340g milk chocolate

120g crushed candy  
canes or peppermint  
candies

## DIRECTIONS

1. Line a baking sheet with baking paper.
2. Melt the milk chocolate in the microwave in 30-second intervals, stirring until smooth. Spread evenly onto the baking sheet.
3. Let it cool slightly before melting and spreading the white chocolate over it.
4. Sprinkle crushed candy canes over the top while the white chocolate is still warm.
5. Refrigerate until set (about 1 hour), then break into pieces and enjoy!



*This one might make a nice staff room treat for the end of term, or perhaps wrap a few pieces in cellophane and tie with ribbon for a simple Christmas present.*



# 5-MINUTE HOT CHOCOLATE MIX

SERVINGS: APPROX. 20

PREPPING TIME: 5 MIN

COOKING TIME: NONE

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## INGREDIENTS

240g powdered milk

85g cocoa powder  
(unsweetened)

125g powdered sugar

50g marshmallows  
(optional)

3g salt (about ½  
teaspoon)

## DIRECTIONS

1. Mix powdered milk, cocoa powder, powdered sugar, and salt in a large bowl.
2. Store in an airtight container.
3. To prepare, add 3 tablespoons (about 45g) of mix to 240ml of hot water or milk. Stir well and top with marshmallows.



*You might want to wrap some in cellophane, add mini marshmallows and tie with ribbon for a simple Christmas present.*



# EASY SUGAR COOKIES

SERVINGS: APPROX. 24

PREPPING TIME: 15 MIN

COOKING TIME: 10 MIN

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## INGREDIENTS

225g unsalted butter

(softened)

200g sugar

1 large egg

5ml vanilla extract (1  
teaspoon)

310g all-purpose  
flour

6g baking powder (½  
teaspoon)

3g salt (½ teaspoon)

## DIRECTIONS

1. Preheat oven to 175°C (350°F) and line baking sheets with baking paper.
2. Cream butter and sugar until light and fluffy. Beat in egg and vanilla.
3. In a separate bowl, whisk flour, baking powder, and salt. Gradually add to wet ingredients.
4. Roll dough into balls and place on baking sheets. Flatten slightly.
5. Bake for 8-10 minutes or until edges are lightly golden. Cool before decorating if desired.



*A nice offering to bring to the family gatherings, or to enjoy in front of your favourite Christmas film!*



# ONE-POT WINTER VEGETABLE SOUP

SERVINGS: APPROX. 6

PREPPING TIME: 10 MIN

COOKING TIME: 25 MIN

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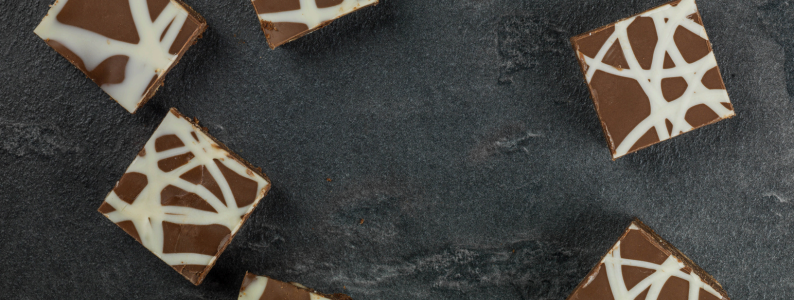
## INGREDIENTS

30ml olive oil (2 tablespoons)  
1 onion (about 150g, chopped)  
3 cloves garlic (minced)  
2 carrots (about 150g, sliced)  
2 celery stalks (about 120g, chopped)  
2 potatoes (about 400g, cubed)  
1 can diced tomatoes (400g)  
1 litre vegetable stock  
1g dried thyme (1 teaspoon)  
Salt and pepper to taste

## DIRECTIONS

1. Heat olive oil in a large pot over medium heat. Add onion and garlic, cooking until softened.
2. Stir in carrots, celery, and potatoes. Cook for 5 minutes.
3. Add diced tomatoes, vegetable stock, and thyme. Simmer for 20-25 minutes or until vegetables are tender.
4. Season with salt and pepper, then serve warm. Option to serve with warm buttered bread. Delicious!

*A winter warmer to get you through the cold, dark days!*



# CHOCOLATE TIFFIN

SERVINGS: APPROX. 6

PREPPING TIME: 10 MIN

COOKING TIME: 25 MIN

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## INGREDIENTS

200g digestive biscuits  
100g unsalted butter  
2 tablespoons golden syrup or honey  
50g sugar (caster or granulated)  
2 tablespoons cocoa powder  
100g raisins or dried cranberries (optional)  
100g milk chocolate (for topping)  
100g dark chocolate (for topping)  
White chocolate to drizzle (optional)

## DIRECTIONS

1. Line a square baking tin (8x8 inches or similar) with baking paper.
2. Crush the biscuits into small chunks using a rolling pin or food processor, leaving some pieces larger for texture.
3. In a saucepan over low heat, melt the butter, golden syrup, sugar, and cocoa powder, stirring until smooth.
4. Remove from heat and stir in the crushed biscuits and raisins (if using), ensuring everything is well coated.
5. Press the mixture evenly into the lined tin using the back of a spoon.
6. Melt the milk and dark chocolate together in the microwave in 30-second intervals, stirring between intervals. Pour the melted chocolate over the biscuit base, spreading it evenly.
7. Option to add extra white chocolate, melt and drizzle on top.
8. Refrigerate for at least 2 hours, or until set.
9. Once firm, remove from the tin and cut into squares or bars to serve.



*Another good one to wrap in cellophane and offer as a Christmas present, or to share in the staff room for the end of term.*