



HoneyBee

BONUS GIFT

CHRISTMAS RECIPES

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Season's
GREETINGS

WHITE CHRISTMAS SLICE

*This no-bake slice is so easy and it can be altered to your individual tastes.
Just use your imagination and check out our suggestions list.*

Shared with you from [Laura's Kitchen - The Platform WA](#)



WHAT YOU NEED

- Slice tray lined with baking paper (tip: (use spray oil or butter if it won't stick down)
- Food processor (or rolling pin & snaplock bag)
- Small saucepan or microwave for melting butter and chocolate
- Measuring cups
- Large & small bowls for measuring out the ingredients
- Spatula, fork or dessert spoon
- Weigh scale

SUGGESTION LIST

This slice has been designed especially for Xmas, but you can change things up. Use your favourite nuts in the base or change up the cookie/biscuit in the base. Add different edible decorations and a touch of sparkle with some edible glitter. Drizzle with dark and milk chocolate for a more sophisticated look.

INGREDIENTS

- 185 gms unsalted butter
- 1 cup desiccated coconut
- 1/2 cup extra coconut for topping
- 1 egg (optional)
- 1/2 cup caster sugar
- 1 packet Marie biscuits
- 60 gms copha
- 250 gms Cadbury white chocolate
- Red and Green food colouring



METHOD

- Measure out all your ingredients and line your slice tray.
- In a food processor or (snap lock bag/rolling pin), blend biscuits until they're coarse crumbs.
- Melt butter and add in the egg (if using), whisk quickly to combine.
- Add in the sugar, coconut and the crushed biscuits.
- Pour mixture into slice pan and spread evenly with a fork or back of a spoon and press down/smooth out until even.
- Refrigerate for 30 minutes.
- Once biscuit base is firm you can melt your chocolate and copha together in microwave. Do a 30 second burst, stir, another 30 seconds, stir well, then 15 seconds, stir and repeat if necessary. Give it a good last stir to combine as this makes it nice and shiny.
- Pour the chocolate mixture over the slice base and spread out evenly.
- In two separate bowls, divide equally the extra half cup coconut and add in 3-5 drops of green food colouring, repeat in another bowl with red food colouring. Use a fork to combine. Sprinkle each mix evenly over the slice. Refrigerate for 30 minutes.
- Cut up the slice with a large knife into even squares, small or large and serve.
- Keep in the fridge for best results. Should last a good week (be mindful of the expiry of the egg).



enjoy

Christmas

sparkle



Christmas Present Brownies

- 375g tub Flora with butter
- 300g dark chocolate, roughly chopped
- 1 cup dark brown sugar
- 3/4 cup caster sugar
- 1/4 cup cocoa powder, sifted
- 4 free range eggs (room temp)
- 1-1/2 cups plain flour
- 1-1/3 cups icing sugar mixture
- 1 tsp vanilla extract
- Red food colouring
- 120 red candy-coated chocolate buttons (or smarties for different colours)



- Preheat oven to 170c/150c fan-forced. Grease a 20x30cm lamington/slice tray. Line base & sides with baking paper, extending paper 3cm over long sides.
- Stir 175g Flora and chocolate in a medium saucepan over medium-low heat for 5 minutes or until smooth & combined. Remove pan from heat. Stir in brown sugar, caster sugar and cocoa. Add eggs and whisk until combined. Add flour and stir until just combined. Pour mixture into pan. Bake for 25 minutes or until just firm to touch. Cool completely in pan.
- Using an electric mixer, beat 1 cup icing sugar, vanilla and remaining Flora on medium speed until light and fluffy. Place remaining icing sugar in a small bowl and tint red with food colouring, stirring until a paste forms.
- Transfer brownie to a board and cut into 24x5cm squares. Spread each square with vanilla icing. Spoon red icing into a snap-lock bag. Snip off one corner and pipe a cross over each square. Decorate each brownie with 5 chocolate buttons to form a bow. (You can use different coloured smarties too) and achieve an Xmas light effect.

Yum!

Serving and Storing

Serve at room temp with ice-cream.
Keep well wrapped and store in a cool place.
Consume within two days for best eating results.
Alternatively you can warm up your brownie in the microwave for a few seconds to refresh.



Choc Bliss Balls



Description

A healthy little snack and quick too!
An alternative to the traditional Christmas rum balls.

Tip

You can use any nuts you like instead of cashews.

Ingredients

- 15 Medjool dates
- 1 cup cashews
- 2 Tbls cocoa powder
- 2 Tbls coconut oil
- 1 cup shredded coconut

Method

Step 1 of 3

Deseed dates and pop everything into the food processor.

Step 2 of 3

Blend everything until it is chopped and mixed together well.

Step 3 of 3

Take a heaped teaspoon size of the mixture and roll into balls, then roll into the coconut to coat.

Storing

Store in an airtight container for up to five days.

Merry
Christmas
to
you!



Arusha

Raspberry & Christmas Pudding Ice-Cream

Ingredients

2L Vanilla ice-cream

200gms leftover Christmas pudding, roughly chopped (Variation - you can also use fruit cake or crumbled shortbread in this recipe)

250gms raspberries (or berry/fruit of your choice)

1/3 cup pistachio kernels, roughly chopped (or other nut of your choice)

Description

Ready in three steps, this easy ice-cream recipe will transform leftover Christmas pudding into a completely new mouth-watering dessert.

Method - Step 1 of 3

Place ice-cream in a large bowl. Stand for 10 minutes or until softened (but not melted).

Method - Step 2 of 3

Add pudding, and three quarters each of the raspberries and pistachios to the ice-cream, then fold until just combined. Spoon into a 11x21cm (7cm deep) loaf pan. Roughly tear half of the remaining raspberries. Top ice-cream with ton and remaining whole raspberries and remaining pistachios.

Method - Step 3 of 3

Cover with plastic wrap and freeze overnight or until firm. Remove from the freezer 5 minutes before serving.





Merry & Christmas



Make your own sundaes!

INGREDIENTS

- 4 store bought waffles (or home cooked), sliced diagonally
- 1/2 cup chocolate sauce
- 6 pieces chocolate honeycomb (like crunchie bar) roughly chopped
- 6 Oreo cookies, crushed
- 1/2 cup unsalted roasted peanuts, roughly chopped
- 1/4 cup coloured sprinkles
- 250g punnet strawberries, hulled & quartered
- 1L vanilla ice-cream

METHOD

- Arrange all the ingredients except ice-cream, in individual bowls, or on a board or platter.
- Place ice-cream in 8 jars or glasses.
- Serve and allow everyone to make their own sundaes.

TIP: *You can swap out any of these ingredients to personalise your sundaes with the toppings you and your family enjoy!*







Merry
CHRISTMAS

FROM THE TEAM AT HONEYBEE LIFESTYLE MAGAZINE