

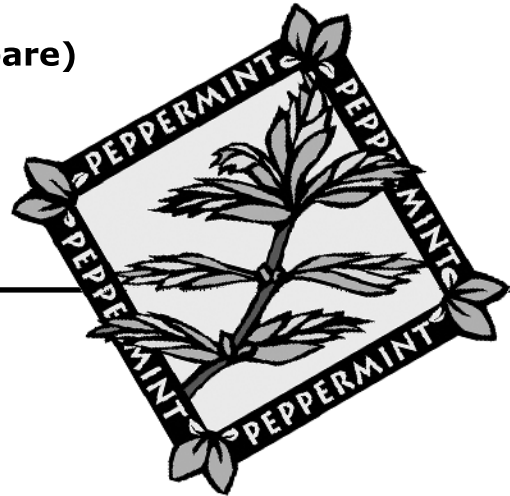
Christianity — Christmas



Peppermint Creams Recipe

Ingredients:

- 250gm icing sugar (plus a little extra spare)
- 1 medium egg white
- Peppermint essence
- Green food colouring



Equipment:

- 2 mixing bowls
- Tablespoon
- Sieve

Method:

1. Put the egg white in a bowl and whisk it slightly.
2. Sieve icing sugar into another bowl.
3. Add the icing sugar a spoonful at a time.
4. While the mixture is still slightly sticky, add a few drops of peppermint essence and green colouring.
5. Knead in the rest of the sugar so that the mixture is soft but not sticky. You might need to add a little more sieved sugar if the mixture is still sticky.
6. Dust a clean surface with a little more icing sugar. Roll out the mixture thinly (about 4mm).
7. Use small pastry cutters to cut the peppermint creams into Christmas shapes.
8. Put the sweets on a flat surface dusted with icing sugar to go firm.
9. The peppermint creams can be dipped in melted chocolate.
10. Put the sweets into paper cases.

