



# Sweets Stall Recipes

*It's time to start thinking about what yummy home-made goodies you can contribute to our fabulous Sweets Stall!*

As with previous years, we will be sending home a **Sweet Stall pack** with a couple of trays to fill with your home-made goodies. Each family will receive their own pack very soon.

Regarding the school's 'NUT FREE' policy – the items you make for the Sweet Stall do NOT need to be 'nut free', but if you are using nuts in the ingredients we would ask that the finished product is tightly sealed and not re-packed on the day. We are happy to provide you with any extra packaging that you need. We will also include stickers so that you can list the ingredients.

Now we appreciate that not everyone is a whiz in the kitchen, but you can still help by **DONATING** some of the key ingredients:

**COOKING CHOCOLATE, CHOC BITS  
COCOA  
BROWN SUGAR  
CONDENSED MILK**

If you elect to do so, please have your children place them in the Festival donation boxes that are in the class rooms together with your **UNUSED SWEET STALL PACK**.

If you'd like more information or any of the above clarified, please don't hesitate to contact Toni Williamson on:

**MOBILE:** 0403 776 034 or **E-MAIL:** [pfhcps@bne.catholic.edu.au](mailto:pfhcps@bne.catholic.edu.au)

*Thanks in advance for  
your support!*





# Sweets Stall Recipes



## TURKISH DELIGHT

This recipe can be made in the microwave

### INGREDIENTS

3 cups of water  
2 cups sugar  
4 tablespoons gelatine  
1 ½ cups icing sugar, sifted  
2/3 cup of corn flour  
¼ teaspoon cream of tartar  
1 ½ teaspoon of rose water  
Few drops of pink food colouring  
¾ cup icing sugar, sifted for dusting



### METHOD

Combine water, sugar and gelatine in a large microwave safe dish. Microwave on high for 7 minutes. Stir well and cook for a further 7 minutes. Combine icing sugar, corn flour and cream of tartar. Stir into sugar syrup mixture. Microwave on high power for another 6 minutes. Blend in the rose water and colouring. Pour into lightly oiled and lined 18 x 28 cm lamington tin. Refrigerate until firm and then cut into small logs using a wet knife. Toss in icing sugar. Store in an airtight container in the refrigerator.

## CARAMEL POPCORN

MAKES 14 cups

### INGREDIENTS

1/4 cup vegetable oil  
1/2 cup popping corn  
**CARAMEL**  
125g butter, chopped  
3/4 cup white sugar  
2 tablespoons honey  
1 cup pecans, roughly chopped



### METHOD

Line a tray with baking paper. Heat oil in a large saucepan over medium heat. Add 2 pieces of popping corn. If corn slowly turns around in a circle then oil is hot enough. Add remaining popping corn. Cover with a tight-fitting lid. When corn starts popping, shake saucepan gently. Remove from heat when corn stops popping. Transfer to a large bowl, discarding any unpopped corn. Make caramel Combine butter, sugar and honey in a saucepan over medium heat. Cook, stirring, for 5 to 7 minutes or until sugar has dissolved. Bring mixture to the boil. Boil, uncovered, without stirring, for 5 to 8 minutes or until light golden. Remove from heat. Stir in pecans. Pour caramel mixture over popcorn and stir until popcorn is coated. Spread over prepared tray. Set aside to cool. Break into pieces.

## GROWN-UP ROCKY ROAD

### Makes

23cm square

### Ingredients

400g dark chocolate, chopped  
250g Turkish delight, chopped  
250g raspberry and vanilla marshmallows, coarsely chopped  
100g pistachios, coarsely chopped  
100g toasted whole almonds, coarsely chopped



### Method

Grease and line the base and sides of a 23cm square cake pan with baking paper, allowing the sides to overhang.

Place chocolate in a heatproof bowl over a saucepan half filled with simmering water; stir with a metal spoon until melted.

Place the Turkish delight, marshmallows, pistachios and almonds in a large bowl. Drizzle over the chocolate and use a metal spoon to gently stir to combine. Spoon into prepared pan. Set aside for 2 hours.

Turn onto a clean work surface and use a large, hot knife to cut into portions. Store in an airtight container at room temperature.

## MINI TOFFEES

### Ingredients

500g sugar  
3/4 cup cold water  
1 tbs brown vinegar  
Sprinkles



### Method

Line two 12-cup mini-muffin trays with patty cases. Place all ingredients in a saucepan over medium heat and stir until sugar completely dissolves.

Bring to the boil, without stirring, and cook until syrup browns. Remove from heat and cool until bubbles settle. Pour into prepared muffin trays, decorate with sprinkles and set aside to harden.

