

PEPPERMINT CREAMS



Ingredients

Peppermint Essence (a few drops)
225g royal icing
100g dark chocolate (optional)
Boiled water

Method

- 1** Mix 1 tbsp water and the royal icing in a large bowl. Add 1-2 tbsp at a time until you have a stiff mixture and can hold its shape.
- 2** Add a few drops of the peppermint essence and green food colouring if you want! Knead into a firm paste and add a bit more royal icing if it's too sticky.
- 3** Roll out so it's about 1cm thick and cut shapes out with a small cookie cutter or form into small balls.
- 4** Melt the dark chocolate and dip half of the peppermint creams into the chocolate and allow to set on greaseproof paper!



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