

Calling all sweet-toothed bakers and makers....please help us fill the shelves of the Coorparoo Carnival Sweet Stall with lots of yummy goodies.

Below are some recipes to get you started – all types of fudge, coconut ice, rocky road, toffees and caramels are usually the best sellers, but please feel free to use Grandma's Secret Recipes or Google away for something more exotic.

We will have a basket of packaging supplies placed in the school office a few weeks before carnival, so just pop in and take what you need to wrap your treats.....

Many Thanks!
The Sweet Stall Team

Chocolate Fudge – Stovetop

Ingredients:

2 cups sugar
½ cup milk
1 teaspoon butter
1 dessert spoon cocoa
1 tablespoon golden syrup

Instructions

Mix all ingredients.
Stir over heat until the sugar dissolves.
Bring to the boil and boil for exactly 6 minutes.
Cool slightly, beat until thick.
Pour into a greased glass pyrex dish or greased cake tin.
Cut into squares when still warm with a sharp knife.

Chocolate Fudge – Microwave

Ingredients:

3 cups brown sugar
1 tin condensed milk
250g cooking chocolate
140g margarine or butter

Instructions:

Place all ingredients except for the chocolate in a glass bowl.
Microwave on HIGH for three minutes, stir and microwave again for another three minutes.
Add chocolate pieces then microwave for a further 2 minutes.
Stir gently and pour into a lined shallow tray.
Refrigerate and then cut into 3cm squares.

Caramel Fudge

Ingredients:

395g can sweetened condensed milk
200g (1 cup, firmly packed) brown sugar
100g butter, chopped
2 tablespoons golden syrup

Instructions:

Grease and line an 18cm square cake pan
Combine the sweetened condensed milk, brown sugar, butter and golden syrup in a heavy-based medium saucepan and stir constantly over medium heat until butter melts and the mixture is well combined.
Stir until mixture starts to bubble on the base.
Reduce the heat to the lowest possible setting.
Cook very gently, stirring constantly, for 20 – 30 minutes, or until thick and a rich golden colour, and a small amount dropped into a glass of chilled water becomes a firm ball (117°C–120°C on sugar thermometer).
Remove immediately from the heat. Pour into the prepared pan and, if needed, smooth the surface with a spoon that has been dipped in hot water and dried.
Set aside for at least 2 hours to set. Cut into squares and pop into bags.

CHERRY MARSHMALLOW FUDGE

Ingredients:

1 tablespoon water
90 g butter, chopped
250 g pink and white marshmallows
200 g dark cooking chocolate
1/4 cup chopped red glacé cherries

Instructions:

Place the water, butter and marshmallows in a saucepan and heat over a very, very low heat, stirring regularly, until the marshmallows are melted.
Break the chocolate into squares and add to the pan. Remove from the heat.
Stir until the chocolate is completely melted.
Stir through the cherries, then pour the mixture into a lined 16 cm square pan.
Allow to cool, then refrigerate until set.
Cut into small pieces when required. Store in an airtight container in the fridge.
Makes approximately 50 pieces

Coconut Ice

Ingredients

300 g pure icing sugar 2 cups
1/4 teaspoon cream of tartar
395 g can sweetened condensed milk
3 1/2 cups desiccated coconut
5-6 drops pink food colouring

Instructions

Grease and line a 20 X 30cm rectangular slice tray with baking paper
Sift the cream of tartar and sugar into a bowl.
Add the condensed milk and coconut and stir until well combined.
Divide the mixture equally into two bowls.
Add the food colouring, one drop at a time, into one of the bowls, until desired colour is achieved and stir well to combine.
Place the white mixture into the base of the pan and use a spoon to firmly press down and level out.
Carefully spread the pink mixture over the top and press down firmly.
Refrigerate for at least 1 hour to allow to fully set before cutting.

Toffees

Ingredients:

3 cups (675g) white sugar
30g butter
6 tbsp boiling water
6 tbsp white vinegar
sprinkles

Instructions:

Set out 24 patty pans.
In a small saucepan, place all of the ingredients and stir over heat until dissolved.
Bring to the boil without stirring for 10-15 minutes or until a spoonful of mixture cracks when you drop it in a glass of cold water.
Pour into patty cases and sprinkle with 100's and 1000's.
Leave to set.

Rocky Road

Ingredients:

1/2 cup of desiccated coconut
100g packet of white marshmallows
100g packet of pink marshmallows
1/2 cup white choc bits
1/2 cup chopped mixed nuts
1/4 cup mixed glazed cherries
375g choc melts, melted

Instructions:

Sprinkle half the coconut over the base of a foil-lined baking dish.
Top with marshmallows, white choc bits, nuts, cherries and remaining coconut.
Pour melted choc melts over mixture and allow to set.
Break into pieces to serve. Store in an airtight container in a cool place.
Remember if you use peanuts to make a note of this on the packaging.

Makes approximately 30 pieces

Rocky Road - Kid's Style

Ingredients:

1/2 cup mini marshmallows
500g choc melts
1/2 cup small jubes
Sprinkles and hundreds and thousands

Instructions:

Melt the chocolates.
Line the tray with alfoil.
Pour in the melted chocolate.
Drop the marshmallows and jubes on top and they will sink.
Sprinkle over the Hundreds and Thousands and Sprinkles.
Put in fridge for 30 mins to 1 hour to set.
Take out of the fridge and break it up.

Russian Caramels

Ingredients:

1 tin condensed milk
2 cups sugar
60g butter
2 dessertspoons of golden syrup
2 tbsp of honey
vanilla essence

Instructions:

Place all ingredients except vanilla into a saucepan.
Stir continually over low heat for approximately 20 minutes.
Stir continually or the mixture will stick to the bottom of the pan.
When the mixture is a good caramel colour and thick add the vanilla,
stir in and then pour into a greased shallow tray.
As the mixture cools, mark into squares.
When cold cut into pieces and wrap.

Marshmallow

Ingredients:

2kg sugar
9 dessertspoons gelatine
4 ½ cups boiling water
1/8 teaspoon cream of tartar
Vanilla

Instructions:

Dissolve gelatine in boiling water.
Pour over sugar, add vanilla and tartar.
Beat with electric mixer on high until peaks hold firm.
Pour into greased tins.
When set cut into squares (with a hot knife) and cover in coconut.

Yummy Mallow Pops

To make mallow lollies, simply pour marshmallow mixture into a ice cream container and put in about 16-25 wooden lolly sticks. When set, carefully turn out and cut the marshmallow so that each stick has mallow around it, cut with a hot knife. Dip the ends in melted chocolate, leave to set on gladwrap.

Chocolate Freckles

Ingredients:

Chocolate melts
Various sprinkles

Instructions:

Melt the chocolate melts following packet directions.
Use a spoon to drop the mixture onto a tray lined with non-stick baking paper, then tap the tray on the benchtop so the chocolate will form rounds.
Scatter immediately with sprinkles of your choice and set aside in a cool place (but not in the fridge) for 10 – 20 minutes, or until set.

COCONUT ROUGH

Ingredients:

150g butter
½ cup white sugar
¾ cup desiccated coconut
1 cup plain flour
3 tsp cocoa powder
1 tsp baking powder

Icing:

½ cup condensed milk
1 cup desiccated coconut
2 tbs cocoa powder
1 cup icing sugar
1 tsp butter
water to mix

Instructions:

Melt butter in a saucepan large enough to mix all the ingredients.
Remove from heat and add sugar and coconut.
Sift flour, cocoa and baking powder into the saucepan and mix until combined.
Press into a greased 18 x 28cm shallow tin.
Bake at 180°C (or 160° fan forced) for 30 minutes or until cooked.
When cool, spread with icing.

Icing:

Place condensed milk in a bowl. Stir in coconut, sift cocoa and icing sugar into the bowl.
Add butter and sufficient water to mix to a spreadable icing.

Tea Cups

ingredients

Tic Toc Biscuits (usually range of 3 icing colours – white, pink, and yellow)
Marshmallows (mainly white and pink but really whatever you want)
Chocolate to melt
100's & 1000's
Lifesavers cut in ½ (white & pink – or whatever to want to contrast rest of teacup)

method

Get all above together in a production line, including melted chocolate.
To make the cup and saucer, dip top and bottom of 1 marshmallow in chocolate, dip 1 end into the 100's & 1000's and then place other end on middle of icing side of a Tic Toc biscuit.
Repeat for all biscuits.
To make the handle on the cup, dip the cut ends of ½ lifesaver in chocolate and gently push into side of marshmallow – May have to hold there for a few seconds to ensure it sticks.

Tiny Teddy Cars

ingredients

100g milk chocolate, melted
1 bag Milky Way bars (you will need 24)
1 box Tiny Teddy biscuits, honey flavour
1 bag Smarties (340g)

method

Set out a tray or serving plate for the Teddies.
Sort the Smarties into colours and cut 12 Smarties in half with a sharp knife to use for steering wheels (keep in mind steering wheel colours need to match with wheel colours).
Remove the wrappers from the Milky Way bars.
Cut 24 Tiny Teddies in half at the belly button using a sharp knife.
Place the melted chocolate into a resealable bag and snip a tiny corner off. Squeeze out a few drops of chocolate to glue 4 Smarties 'wheels' on each car then place on the serving tray.
Place a few drops of chocolate on the top of each 'car' and sit the Teddies on. Place a drop of chocolate on the 'car' in the front of each Teddy and glue on steering wheels.

Tiny Teddy Trains

ingredients

100g chocolate, melted
1 x 340g family size pkt Smarties
12 x 25g Milky Way Bars
1x 200g pkt Pascall Licorice Allsorts
1x 180g Natural Confectionary Co Licorice sticks
1 250g box Tiny Teddies, honey flavour

method

Using the melted chocolate as 'glue', stick 2 Smarties on each side of the Milky Way Bar for the wheels.
Glue one 1/2 square of Licorice Allsorts onto the top of the Milky Way.
Cut a Tiny Teddy off at the waist and glue onto the top of the train.
Cut a licorice stick in half crossways and glue on the front of the train as the steam spout.

Choc-Topped Honeycomb

Ingredients

1 1/2 cups sugar
1/2 cup liquid glucose
1/2 cup water
1 tbsp bicarbonate of soda, dissolved in 1 tbsp water
100g milk chocolate, melted

method

Line a deep 20 x 30cm cake pan with baking paper, edges overlapping slightly.
In a large, heavy-based saucepan, combine sugar, glucose and water.
Stir over low heat until sugar dissolves.
Increase heat to medium.
Bring to boil; boil 8-10 minutes, without stirring, until edges just begin to colour.
Remove from heat.
Add soda mixture; gently stir through for a few seconds (the mixture will foam).
Quickly pour foaming mixture into pan. Set aside 20 minutes, until hardened.
Drizzle melted chocolate over honeycomb. Break into rough pieces.

Tips

Remove pan from the heat as soon as toffee begins to colour around the edges.
If you wait until the colour spreads, your honeycomb will taste burnt.

Lollipops

Ingredients:

4 cups sugar
1.5 cups hot water from kettle
1 tablespoon brown vinegar
1/2 cup glucose syrup
1/4 teaspoon food colouring
Paddle pop sticks

Instructions:

Combine sugar, water, vinegar & glucose syrup in large pot over low heat til sugar dissolves.
Stir once. Turn to high. DO NOT STIR.
Boil for 15 minutes or until toffee cracks when in cold water.
Remove from heat then stir in colouring
Allow to sit till bubbles have gone, then pour into pre-sprayed ice-cube trays sitting in cold water.
When half-set, put sticks in.

Caramel Popcorn Choc Tops

Ingredients

1 x 100g pkt natural flavour microwave popcorn
2 x 300g pkts soft caramels (such as Pascall Columbines)
300g butter, chopped
10 bought ice-cream cup cones
200g dark cooking chocolate, coarsely chopped

method

Step 1 Line a baking tray with non-stick baking paper. Cook the popcorn in the microwave following packet directions. Transfer to a large bowl.
Step 2 Place the caramels and butter in a saucepan over medium-low heat. Cook, stirring, for 5 minutes or until smooth.
Step 3 Pour the caramel mixture over the popcorn and stir to coat.
Step 4 Divide the caramel popcorn among the cones and place on the lined tray. Place in the fridge for 1 hour or until set.
Step 5 Place chocolate in a microwave-safe bowl. Heat in the microwave on Medium/ 500watts/50%, stirring every 30 seconds with a metal spoon, for 1 minute or until the chocolate melts and is smooth.
Step 6 Drizzle a little chocolate over the top of each cone. Place in the fridge for 10 minutes or until set. Serve.