

COOKING CHOCOLATE CREATIONS

CHOCOLATE SPIDERS

Ingredients:

- 1 packet Chang's Crunchy noodles
- 1 packet chocolate melts
- 1 heaped tablespoon of crunchy peanut butter

Note: Can be made without peanut butter for those with peanut allergies

Instructions:

1. Place chocolate and peanut butter in a microwave safe bowl.
2. Microwave on high for 30 seconds
3. Stir and return for another 30 seconds if needed.
4. Repeat above steps until chocolate has melted and mixture has a runny consistency.
5. Pour in crunchy noodles and stir until noodles are all covered in chocolate.
6. Spoon small amounts onto backing tray and place into fridge to set.
7. Note: Can be made without peanut butter for those with peanut allergies.



CHOCOLATE BALLS

Ingredients:

- 1 can of condensed milk
- 1 packet of Arnott's NICE biscuits
- 1 tablespoon of cocoa powder
- 1 cup of designated coconut
- Coconut and or sprinkles to roll in (toppings)

Instructions:

1. Crush biscuits into a fine crumb in pour int a bowl
2. Add coconut and cocoa powder
3. Add can of condensed milk and stir.
4. Once mixture has all come together spoon out small amounts and roll into a ball in your hand
5. (Tip: wet hands before rolling as it helps mixture not stick to your fingers so much)
6. Place extra coconut or sprinkles into a small bowl
7. Once you have rolled mixture into a ball place into toppings and roll around until all covered.

