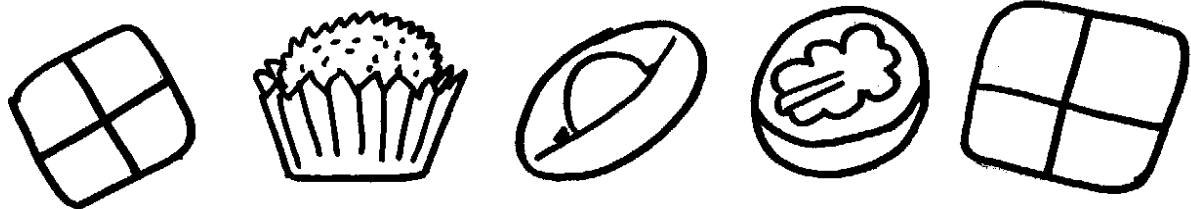
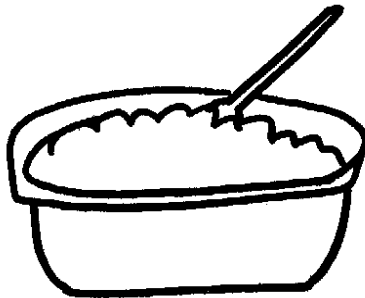


Make some sweets to give at the Feast

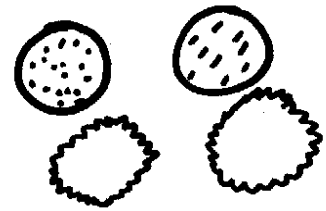


For 20 truffles:

75g cream cheese
1 teaspoon milk
100g icing sugar
100g drinking chocolate
chocolate vermicelli or
coconut



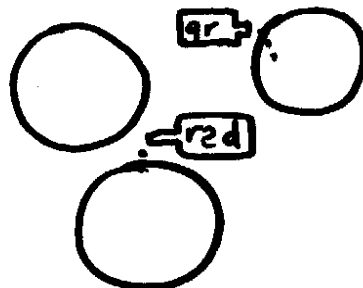
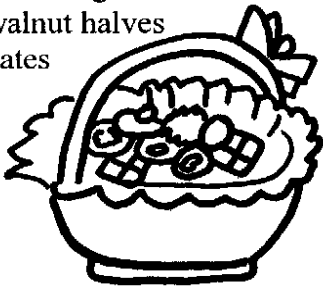
Mix together the cheese and milk. Stir in sugar and chocolate powder.



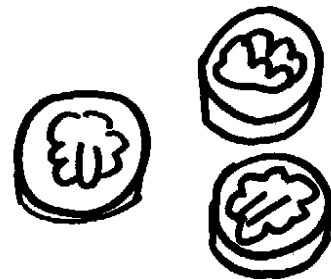
Roll into marble-sized balls. Cover with vermicelli or coconut and put in the fridge for an hour.

For marzipan sweets:

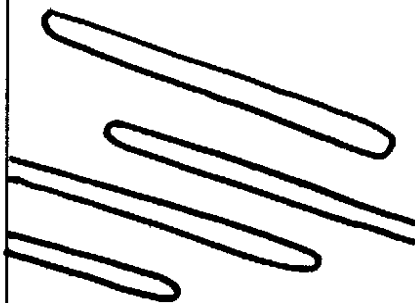
A block of marzipan
red and green food
colouring
walnut halves
dates



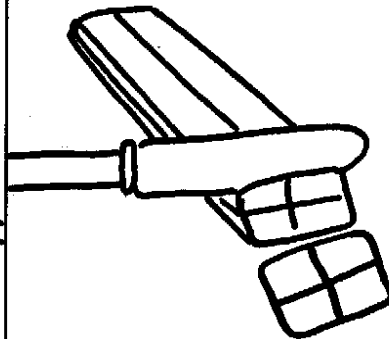
Divide the marzipan block into 3 parts and roll each into a ball. Add food colour to 2 of the blocks and mix well.



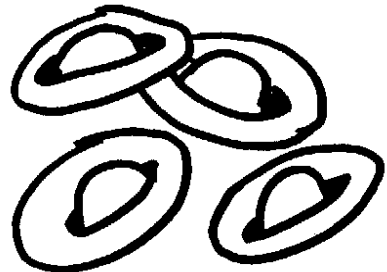
Roll some of each colour into small balls. Press a nut onto the top of each.



Cut 4 pieces of marzipan, using all the colours, and roll them into long sausages.



Push them firmly together, 2 on top of 2. Flatten the sides and cut into squares.



Cut open the dates, take out the stones, and fill with little rolls of marzipan.