

Chocolate Mints and Other Chocolate Goodies

You'll need:

- 1 heart shaped cutter, if you want heart shapes
- 1 tray
- alfoil or baking paper
- 1 microwave oven
- 2 bowls
- 1 knife
- 1 wooden spoon
- 100g dark chocolate
- 30g unsalted butter

Plus:

- Another 100g dark chocolate and
- Another 30g unsalted butter
- 1 cup icing sugar
- 1 tbsp milk
- ½ tsp peppermint essence, or almond essence with 1 tb ground almonds, or replace the milk with rum, or Cointreau and 2 tb grated orange zest, or Kalhua and 1 tsp instant coffee granules

Method:

Cover the tray with alfoil or baking paper.

Melt the first lot of chocolate and butter-break up the chocolate into chunks and place it with the butter in a bowl. Put the bowl into the microwave and put it on high for 30 seconds minute.

Poke the chocolate with a spoon to see if it's soft. (It'll still be the same shape, so you need to poke it. DON'T do it with your finger, or you might get burnt!)

If it's not soft give it another 10 seconds, then another and another, and check each time. Overcooked chocolate tastes HORRIBLE, so take it out as soon as it's soft.

Now mix the melted chocolate with the melted butter. (You can also melt chocolate and butter in a bowl over a saucepan of simmering water)

Mix the melted butter and chocolate with the wooden spoon. Spread it over the tray. Leave it to set in the fridge for about ten minutes while you do the next bit.

Mix the icing sugar, milk and peppermint essence (or replace milk and essence as mentioned in the list of ingredients). You may need to add a little more milk – the icing mixture should be thick and spreadable, but not too gooey or it will run all over the place! If it's too gooey add more icing sugar.

Spread this stuff over the chocolate. Leave it in the fridge to set for ten minutes while you do the next step.

Melt the next lot of chocolate and butter. Spread that on top of the other two layers and bung it back in the fridge for about half an hour, or till set firm.

Cut it into small squares, or diamonds, or use a tiny heart shaped cookie cutter to cut it into shapes- or one giant heart shape!

Keep in sealed container or wrap each one up in foil or coloured metallic paper from the newsagent.