

Activity Corner

Szaloncukor

A Hungarian tradition is to make Szaloncukor on Christmas Eve, wrap it like a cracker and decorate the tree with them.

Ingredients

400 g crushed household biscuits (digestive biscuits)

3 tbsp cocoa powder

200 g butter

120 g sugar (can be 150g if you have a sweet tooth)

150 ml milk

300 g dark chocolate to melt

Method

STEP 1

Mix the crushed biscuits with the cocoa powder in a big mixing bowl. Melt the butter with the sugar and milk on the hob. When the butter and sugar is all melted pour it into the biscuit mix. Mix well. Cool it in the fridge for about 10 minutes.

STEP 2

Meanwhile chop up the chocolate and melt it over steam. I use a little metal pot for the chocolate and I put it over a pot of boiling water. Form little bonbon shapes. This quantity should be enough for 50 pieces. Line them up on a tray and transfer into the freezer for 5 minutes.

STEP 3

Dip the frozen bonbons into the chocolate and transfer them onto baking paper to dry.

STEP 4

Once dried you can cut out 15cm x 15cm square shapes from the baking paper and 10cm x 10cm from tin foil and wrap to finish the szaloncukor.



