

# More Nice 'n Sweet



**This one's good to work into a theme night:**  
(eg environment, bush tucker)

## WORMS/GRUBS IN DIRT

(adapted from Canadian Guider Vol 73 No 2 Spring 2003)

### You will need:

- \* Chocolate Instant Pudding Mix (most pkts serve 6)
- \* Chocolate biscuit crumbs
- \* Sour lolly worms/grubs
- \* Snap-lock lunch bags (one per girl)
- \* Clean hands!

### What you do:

- \* Divide each pudding mix equally into 6 lunch bags
- \* Add a tablespoon of biscuit crumbs to each bag
- \* Add 3 or 4 worms/grubs to each bag
- \* Seal the bag securely and shake and mix, using fingers, for approximately 20 minutes or until thick
- \* When the mixture is set cut off the bottom corner and squeeze straight into your mouth!

*You could make in glasses, too, and sprinkle some biscuit crumb 'soil' on top...then dig for your grubs!*



## ZIP-LOCK ICE-CREAM

### Ingredients

- 1 cup milk (it doesn't matter what kind, whole, chocolate, etc.)
- 1 tablespoon sugar
- 1 teaspoon vanilla (you might try other flavourings)

### Method

- Add these to a pint size zip lock freezer bag and zip shut
- Place that bag in a larger zip lock bag
- Add ice to fill bag 1/2 way and 6 tablespoons salt
- Zip that one shut and shake, turn, toss, and mix the bag In about 5-10 minutes you will have very cold hands and yummy ice cream!

### Warnings

- Don't double this - it doesn't seem to work.
- Be sure you get all the salt off the small bag before you open it (especially where the bag is joined at the top)



*This can be done in coffee cans too!*

shake...shake...shake...shake...



## EDIBLE CAMPFIRES ARE FUN...

and help teach/learn a skill!

Although wood fires aren't used so much for outdoor cooking any more they are still used for campfires, and everyone should still know how to make one...after all, it's a Guiding tradition!

Items you could use:

Paper napkin or large plate...	for your cleared space
Black jelly beans...	for the fire ring of stones
Coconut...	for punk/tinder
French Fries...	for small sticks or matches
Pretzel sticks...	for kindling
Twisties, raspberry lollies...	for your flames
Musk sticks...	for firewood
Licorice logs...	for larger wood
Mini marshmallows...	for fire lighters
Cup of juice or water...	for fire bucket
Spoon...	for shovel



Start by making a woodpile (licorice logs with smaller 'fuel' graded from small to large laying across them), then as you put the fire together explain each step...

- First, clear the area of debris for at least 3 metres around where the fire will be built (lay out napkin or plate)
- Lay the fire ring in a circle about 8 – 10 cm in diameter (black jelly beans)
- Fill the fire bucket and place the shovel nearby (cup of juice or water, and spoon)
- Place 4 or 5 fire lighters in the centre of the fire ring (mini marshmallows)
- Begin building the fire starting with tinder/punk and sticks (coconut etc)
- Add kindling (pretzels)
- Hold a 'match' to light your fire (add twisties and ripe raspberry lollies)
- Add other firewood (musk sticks etc) to make a pyramid fire

You might also like to try a traditional campfire, cobhouse style, using the licorice logs...



***When you've done all that correctly, you'll be able to eat your campfire!!!***



# Even More Nice'n Sweet

Have you tried stuffing your baked apples with marshmallows and choc pieces instead of dried fruit and sugar?

What about putting a couple of mint patties and some pear juice between two pear halves? Wrap in foil and warm to melt

Try a TALL PAUL mocktail:  
15 ml banana syrup  
120 ml pineapple juice  
2 scoops ice-cream

## ICE-CREAM SANDWICHES

- o 6 individually wrapped ice-cream slices
- o 12 uniced chocolate biscuits (eg teddy bears)
- o 100s and 1000s

Sandwich an ice-cream slice between two biscuits  
Trim the edges  
Dip sides in 100s and 1000s  
Serve with chocolate sauce (fondue, below)

## ICE CREAM DELIGHT!

(Ask the Sunship Earth girls about this one!)

- You'll need:**
- |                                |              |
|--------------------------------|--------------|
| 1 packet of malt biscuits      | Baking paper |
| 600ml cream                    | Baking tray  |
| 1 tin condensed milk           | Bowl         |
| 2 violet crumble bars, crushed | Beater       |

**To make:**  
Tear off baking paper twice the length of the tray  
Line the tray, then add layer of biscuits  
Beat cream and condensed milk until thick  
Stir crushed violet crumbles through mixture  
Spoon mixture over the biscuit base  
Fold remaining baking paper over the mixture to cover  
Place in freezer until firm  
Cut into squares to serve

Use a blender to mix  
Add ice cubes



## DECORATIONS

Use tiny cookie cutters to cut shapes from slices of kiwi-fruit, pineapple, canteloupe, watermelon...or try using lollies like the licorice allsorts below

## CHOCOLATE FONDUE

- \*Break up a block of chocolate into a glass bowl and add 100ml cream
  - \*Place bowl over a pot  $\frac{1}{2}$  full of water and heat to melt, stirring all the time
  - \*Divide chocolate mixture evenly into each girls' mug
  - \*Using bamboo skewers, dip slices of fruit and marshmallows in
- OR:*

Drizzle over fruit kebabs  
*OR, ON A NICE SUNNY DAY:*

- \*Use a Mars Bar for each girl
- \*Place on a plate and melt in a Pizza box solar oven (check internet for designs)

## 5 MINUTE CHOCOLATE MUG CAKE

- |                    |                 |
|--------------------|-----------------|
| 4 tbsps flour      | 4 tbsps sugar   |
| 2 tbsps cocoa      | 1 egg           |
| 3 tbsps milk       | 3 tbsps oil     |
| 3 tbsps choc chips | Vanilla essence |
| 1 large coffee mug |                 |



Mix dry ingredients in mug  
Add egg and mix thoroughly  
Pour in milk and oil and mix well  
Add choc chips and vanilla; mix again  
Put your mug in the microwave and cook for 3 minutes at 1000 watts (high)  
The cake will rise over the top, but that's OK  
Wait until the cake stops rising, and sets  
Allow to cool a little then tip out and eat!



## BUSH DONUTS

- |                 |                |
|-----------------|----------------|
| Slices of bread | Jam            |
| Batter          | Oil for frying |

Sandwich 2 slices of bread together with lots of jam  
Cover with batter  
Fry in hot oil until golden brown

## ANGEL'S FOOD

- Bread cubes
- Condensed milk
- Coconut

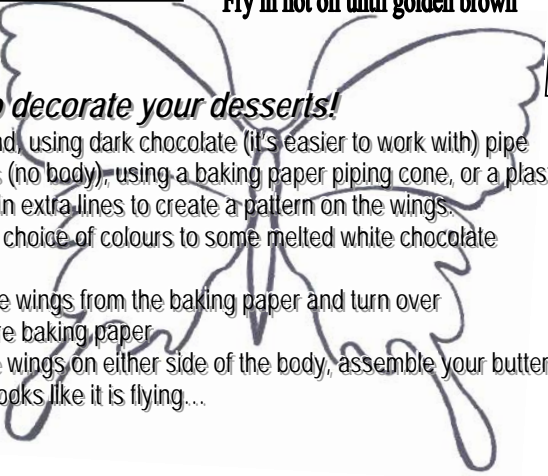
Lightly toast bread cubes on end of skewer  
Dip in milk  
Roll in coconut  
Cook over hot coals

## REALLY AMBITIOUS?

Try chocolate butterflies to decorate your desserts!

Lay baking paper over this design and, using dark chocolate (it's easier to work with) pipe the outline of the two separate wings (no body), using a baking paper piping cone, or a plastic bag with the corner snipped off. Fill in extra lines to create a pattern on the wings.  
While waiting for this to set add your choice of colours to some melted white chocolate  
Use these to fully fill in the wings  
When this is set, carefully remove the wings from the baking paper and turn over  
Pipe a dark chocolate body onto more baking paper  
Using wooden spoons to support the wings on either side of the body, assemble your butterfly so the wings are on an angle and it looks like it is flying...

**IMPRESSIVE!**



## TOFFEE APPLE SLICES

- Apple slices
- Lemon juice
- Light brown sugar

Dip apple in juice then press sugar on  
Put on skewer and cook over hot coals

