



Make Peppermint Cream Bugs!

These delicious peppermint creams are so easy to make!

You'll need:

- 1 egg white
- 400g sifted icing sugar
- A few drops of green food coloring
- 3 drops of peppermint extract
- Dark or milk chocolate to melt
- An adult helper

1

Whisk the egg white, food colouring and peppermint drops in a bowl. Slowly stir in the icing sugar until it forms a dough. (Add more egg white if your dough is too dry.)

2

Roll out little balls of the dough and press flat on to grease-proof paper. Use a fork to press ridges into each peppermint cream. Place in the fridge for about an hour to firm up.

3

Slowly melt the chocolate on the hob. Dip the top of each peppermint cream into the chocolate and leave to set. Add two eyes with white writing icing.



Goblins love to eat disgusting things like insects!
Matty isn't like other goblins - she would NEVER eat insects!