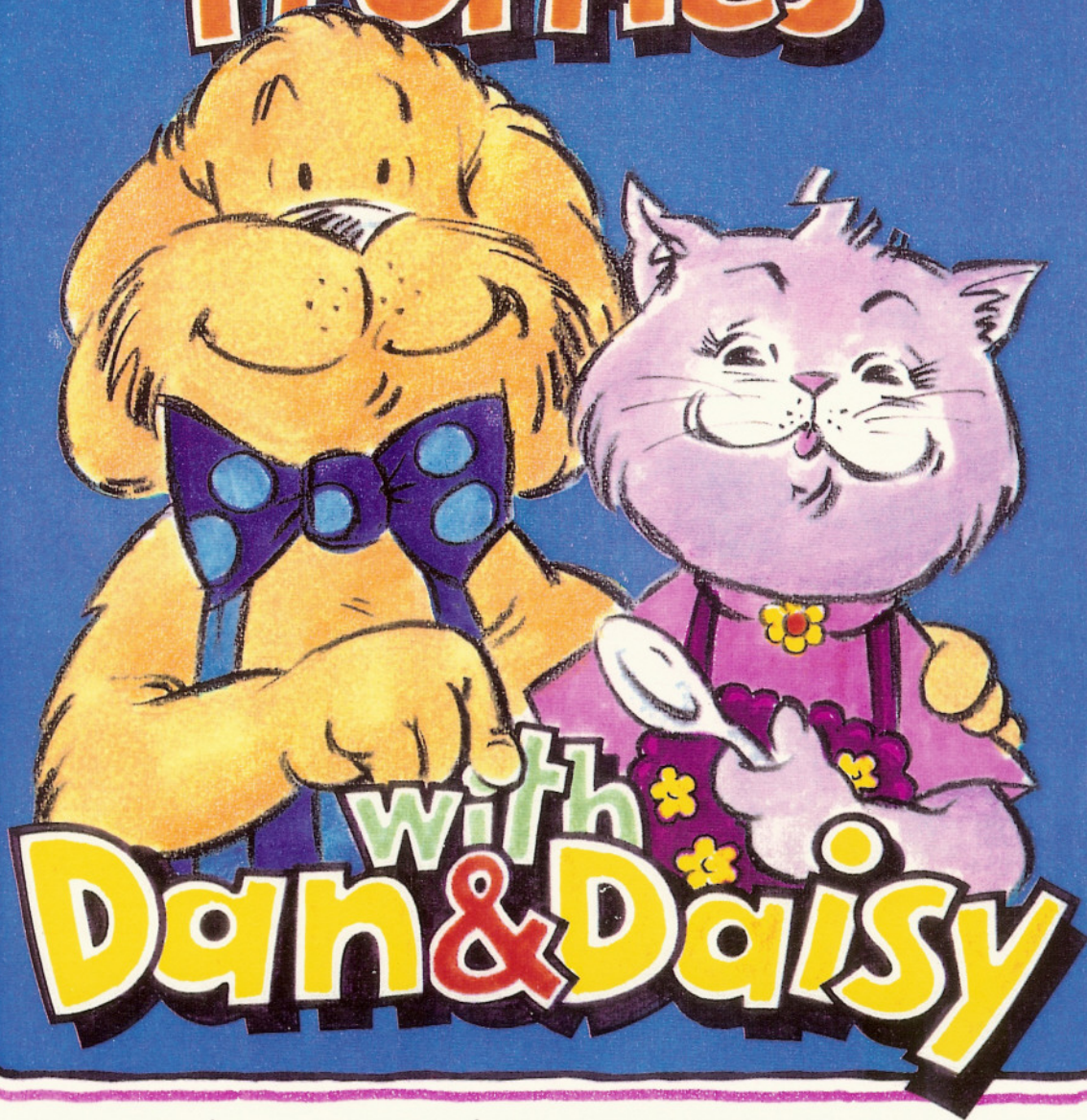


Your "Wipe-Clean"  
Cook Book

# Let's make some Chocolate Truffles



Introducing young children to the joy of cooking



First-  
you need  
these  
things

We must  
always wash  
our hands  
before we start



chocolate  
milk-shake  
powder



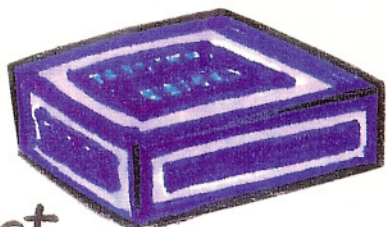
mixing  
bowl



chocolate  
sprinkles



mixing spoon



packet  
of cream cheese



table spoon



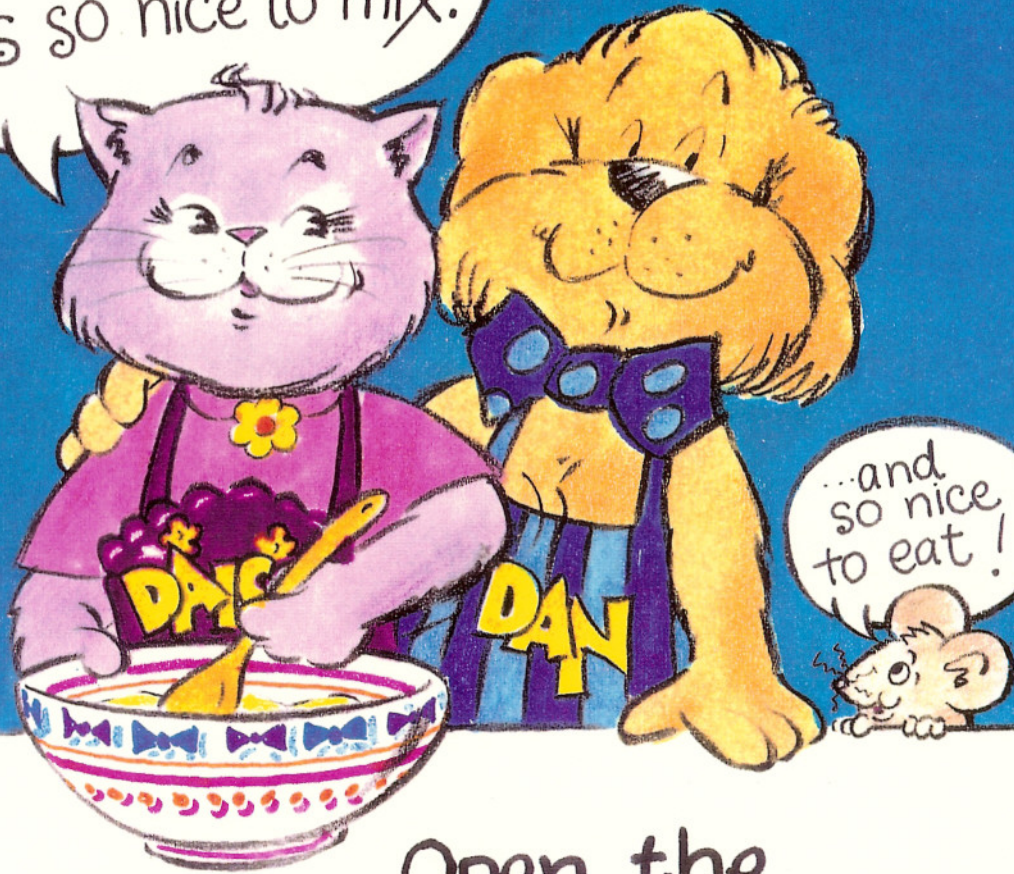
2 plates

I can count  
8 things





This cream cheese  
feels so nice to mix.



...and  
so nice  
to eat!

Open the  
packet of cream cheese.  
Put it in the mixing bowl.

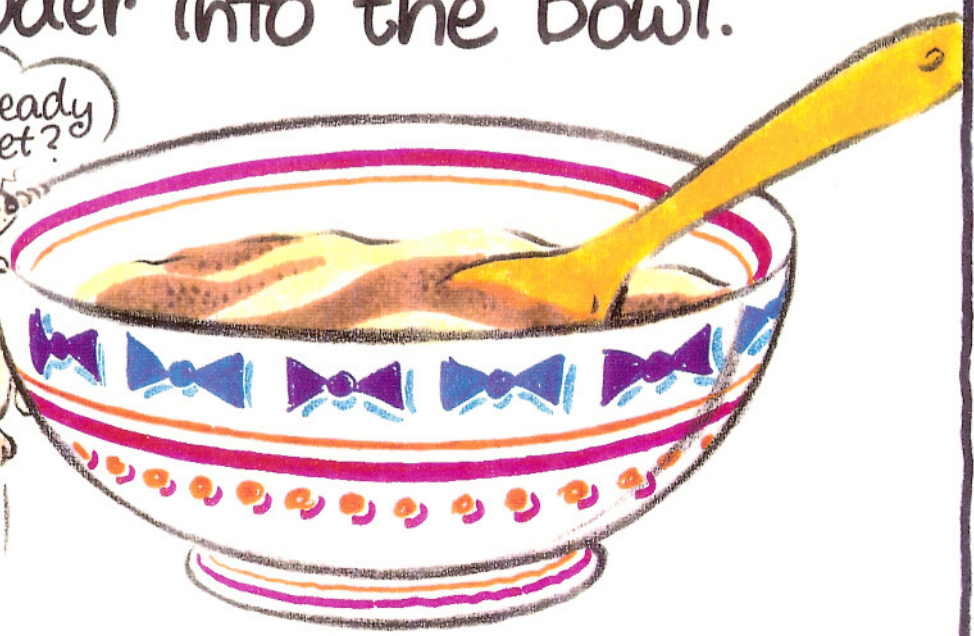
Using the back of the  
mixing spoon, mash the  
cheese in the bowl  
until it becomes fluffy.



Using the tablespoon -

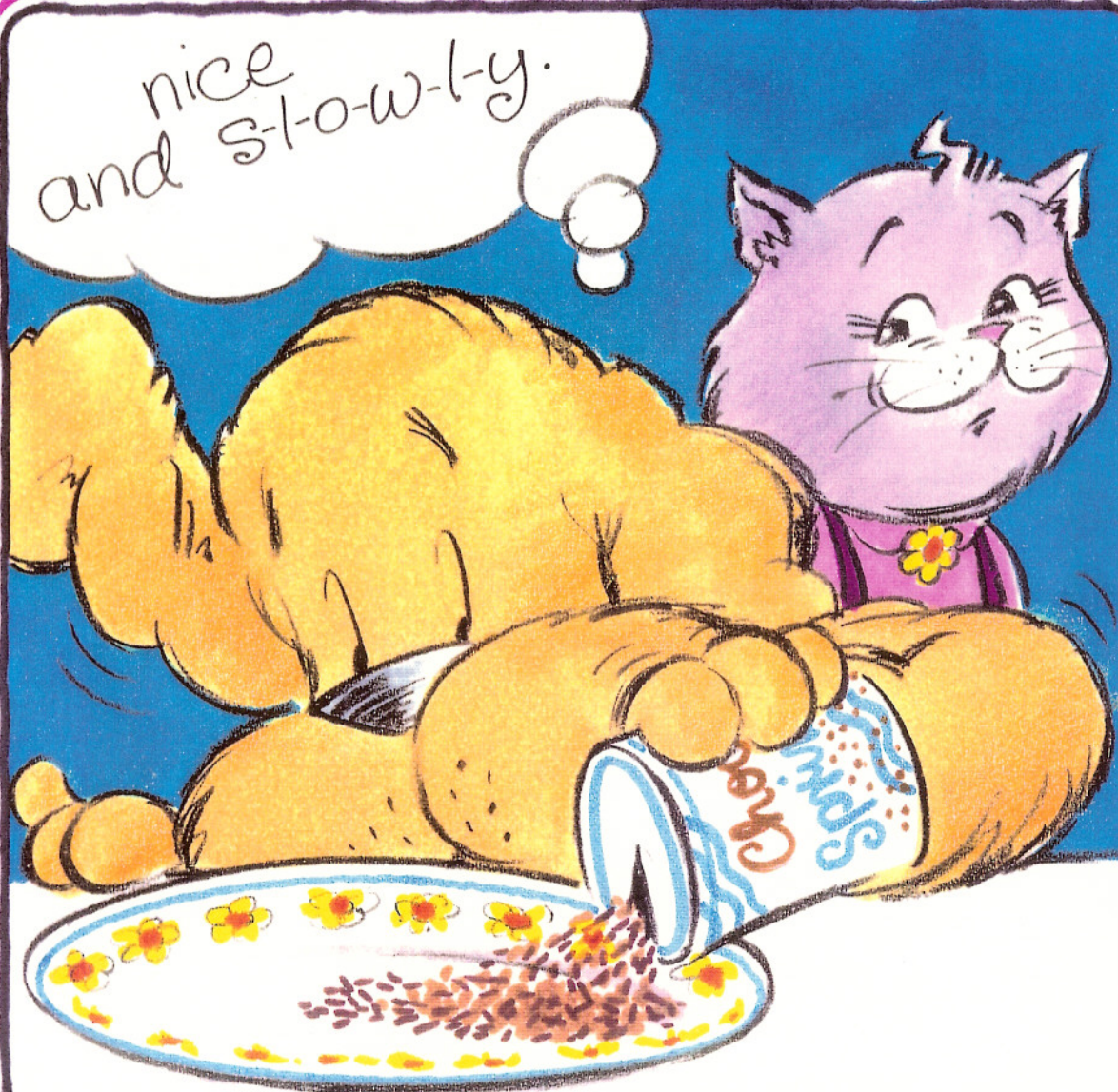


put 8 heaped spoonfuls of chocolate milkshake powder into the bowl.



Mix it with the back of the mixing spoon until it becomes a soft brown paste, and you can no longer see the white of the cream cheese.





Open the packet of  
chocolate sprinkles.

Slowly pour them  
onto a plate.

Put the plate next to  
the mixing bowl...





When they are covered with sprinkles they are easier to pick up.

With your finger tips, make the mixture into balls the size of marbles. One by one, put them on the plate of sprinkles and slowly roll them until they are covered with sprinkles.

You can also cover them with lovely coloured sprinkles called "Hundreds & Thousands"





Now place the truffles  
on the clean plate

make sure  
they don't stick  
together!

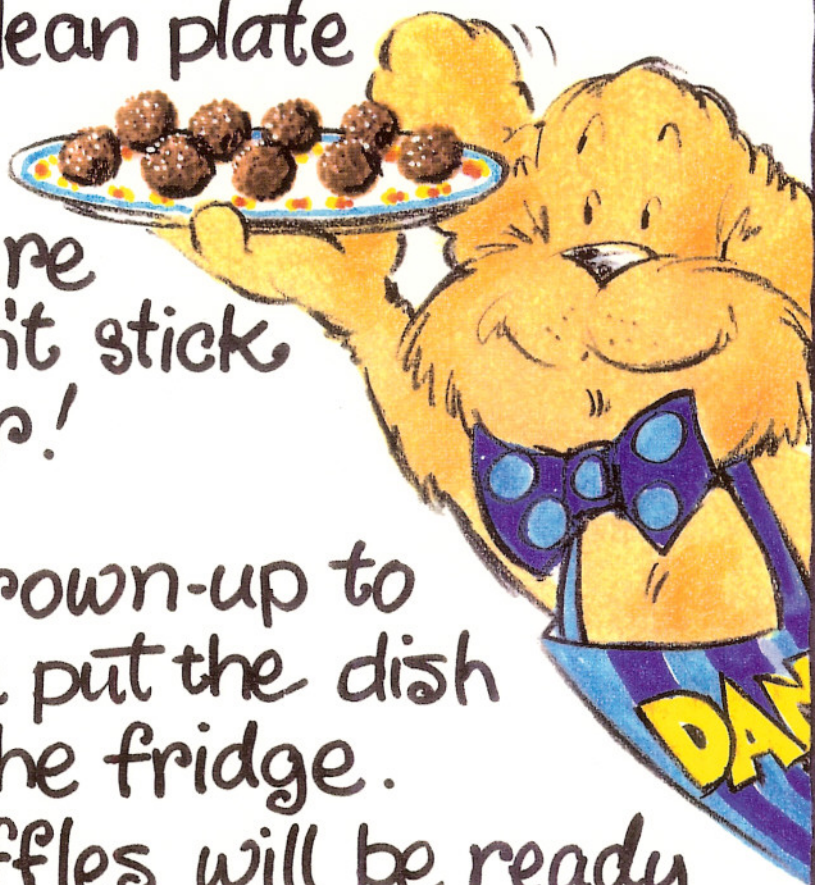
Ask a grown-up to  
help you put the dish  
in the fridge.

The truffles will be ready  
to eat in one hour.

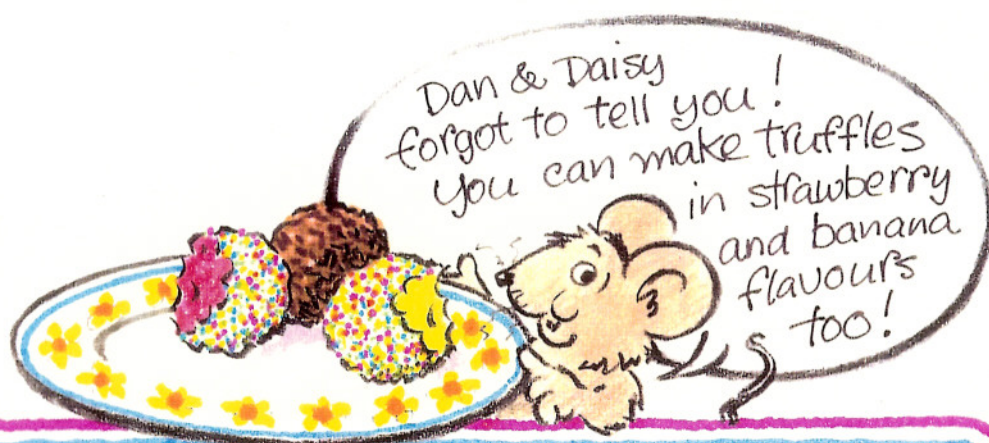


Wash and clean up  
all the things  
you have used,  
including this book.

Grown-Ups  
See back of book for more information







## Instructions for grown-ups

### Chocolate Truffles

#### Ingredients

- 8 oz. Philadelphia Brand cream cheese (225 grams)
- 4 oz. Nesquik chocolate milkshake mix (112 grams)
- 4 oz. Chocolate vermicelli (sprinkles) or "Hundreds and thousands" (112 grams)

This recipe uses two very popular brand-names, but similar products can be used as substitutes. Philadelphia Brand cream cheese has been chosen because it is traditionally used in cooking. Nesquik was chosen because the flavouring is already pre-mixed with the right amount of sugar needed for this recipe. The milkshake mix can be substituted with any Cocoa powder and icing sugar, using 2 oz. (56 grams) of each ingredient.

Put the cream cheese in a mixing bowl and beat it with the back of a mixing spoon until it is fluffy. Add the Nesquik powder into the bowl and mix together until it is a soft brown paste with none of the white of the cream cheese showing.

Take a pack of chocolate vermicelli sprinkles and pour them onto a plate. Then using your fingertips, roll the chocolate cream cheese mixture into marble-sized balls. Place the balls on the plate of sprinkles and cover the entire surface of each truffle. This should make the truffle feel more solid and easier to hold. After you have finished rolling the truffle in the sprinkles, put it on a clean plate.

Place your plate of finished truffles in the refrigerator for one hour to harden. This recipe should make about a dozen truffles.

### Variations on Truffles

Colourful truffles can also be made using Nesquik strawberry or banana flavours. Coloured "Hundreds and thousands" sprinkles go particularly well with these flavours to make fun 'Rainbow Truffles'.

Philadelphia Brand is a registered trademark of Kraft General Foods Corp.  
Nesquik is a registered trademark of Nestlé S.A.

**Warning: Do not put this book near heat.**

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Illustrated by Peter Oliver