

Coming up

6.30pm Demonstration

Hot Chocolate and Cake



Your Committee Members:

Chairperson:

Jacqui Stuart

Vice Chairperson:

Ellen Scott

Treasurer:

Sally Thomas

Secretary:

Sarah Atkins

Publicity:

Emily Edgar

Demonstration Co-ordinator:

Debbie Wynne

Key Members:

Joan Chegwin

Pamela Bell

Pat Stuart

Irene Banks and

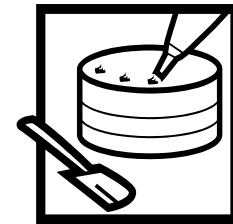
Sue Gralton



LIVERPOOL SUGARCRAFT CLUB

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Chocolate Cellar
Hanover Street
Liverpool

Entrance: £4.50

News.....

Welcome to tonight's meeting.

Firstly we would like to thank Lizzie for stepping in last month and demonstrating some lovely cake pops. We hope you enjoyed it.

On the 13th July we will be holding our own Liverpool Sugarcraft Club Bake Off where the winner will be crowned for the whole year. There are some fabulous prizes available. We will be handing out details at next months meeting.

L'oven Cake's website is now up and running at www.lovencake.co.uk where you can find past club newsletters and information.

Thank you for coming tonight.

Dates to remember 2010—2011

Wednesday 13th April
Caroline Hill

Wednesday 11th May
Tracey Rutledge

Wednesday 8th June
T.B.C

Wednesday 13th July
L.S.C Bake Off
More details to follow

Chocolate Truffles

Ingredients

- 300g/10½oz assorted [chocolate](#) bars,
- including dark [chocolate](#), milk [chocolate](#) and raisin and nut [chocolate](#), broken into pieces
- 30g/1oz unsalted [butter](#)
- 250ml/8¾fl oz [double cream](#)
- pinch [salt](#)
- 100g/4oz chopped [mixed nuts](#), such as pecan nuts, roasted hazelnuts and almonds

Preparation method

- Bring a little water to a simmer in a pan. Place the chocolate and butter in a large bowl, then set the bowl over the simmering water. (Do not allow the base of the bowl to touch the water.) Stir until melted and glossy.
- Heat the cream in a separate saucepan until almost boiling (but do not allow the cream to reach boiling point).
- Pour the hot cream over the melted chocolate and mix together until smooth and well combined. Stir in a pinch of salt.
- Line a roasting tray with greaseproof paper and pour in the melted chocolate. Set aside to cool, then chill in the fridge until set.
- Once the chocolate mixture has cooled and set, mix the chopped nuts together and sprinkle onto a baking tray.
- Roll the chilled chocolate mixture into small balls using your hands, then roll each ball in the chopped nuts until completely coated. Place the truffles onto a baking tray or plate and chill until ready to serve.