

Davy Jones Locker Ghost Top Hats Recipe

Serves 30

Preparation Time: 20 minutes +
Approx. 1 hour setting time
+ design time

Ingredients:

1 large bar of chocolate
1 big pack of marshmallows
1 large bar of white chocolate
Mini paper baking cases
Coloured icing pens
Edible eyes
Chopped chocolate twirls for hats (optional)



Method:

Melt the chocolate in a Pyrex bowl over a pan of gently simmering water.

Put a teaspoon of chocolate into each paper case and place a marshmallow on top.

Melt the white chocolate over simmering water.

Let it cool a little.

Pour $\frac{1}{2}$ a teaspoon of white chocolate over the marshmallow.

Leave for an hour or so or chill until set.

Design your ghost pirate using the black icing pen. Enjoy!



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