

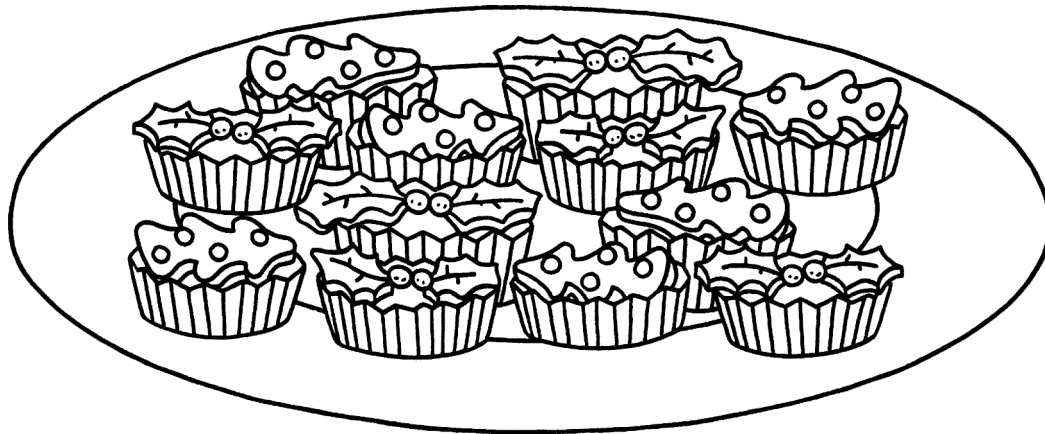
## Christmas sweets

If you have time during the holidays you may like to help your child to practise weights and measurements by making these Christmas sweets.

Ask someone at home to help you to make these Christmas sweets!

<i>You will need</i>	<i>Method</i>
<ul style="list-style-type: none"> <li>• 225 g ground almonds</li> <li>• 110 g caster sugar</li> <li>• 110 g icing sugar</li> <li>• 1 small egg, beaten</li> <li>• Few drops almond essence</li> <li>• Few drops lemon juice</li> <li>• Food colouring</li> <li>• Mixing bowl</li> <li>• Paper sweet cases</li> </ul>	<ul style="list-style-type: none"> <li>• Sift the almonds, caster sugar and icing sugar into a mixing bowl.</li> <li>• Add the egg, almond essence and lemon juice and mix well to make marzipan.</li> <li>• Colour a little of the marzipan red and the rest green.</li> <li>• Shape the marzipan into Christmas shapes, for example holly leaves with red berries or Christmas trees with red baubles.</li> <li>• Place the sweets in the paper cases.</li> </ul>

If you don't have time to make the marzipan, you can buy it ready made.



If you have time try to answer these questions.

Afram makes four sweets for the Christmas fair.

He sells them for 2p each. How much does he make?

Jessica sells five sweets for 2p each. How much does she make?