DIY GIFT IDEAS

Thoughtful handmade gifts that are sure to be loved.









































MAKES 18+

HOLIDAY SHORTBREAD



INGREDIENTS

- 1 cup (227g) butter (softened to room temperature)
- 1/2 cup (60g) powdered sugar, sifted
- 2 cups (240g) all-purpose flour, sifted
- 1/4 tsp salt
- 1 tsp pure vanilla extract (optional)

STEP ONE

Preheat your oven to 325°F (165°C). Line a baking sheet with parchment paper.

STEP TWO

In a large mixing bowl, beat the softened butter and powdered sugar together until creamy and smooth. If you'd like a hint of vanilla, add it now.

STEP THREE

Add the sifted flour and salt to the butter mixture. Mix until the dough comes together. It should be soft but not sticky. Avoid overmixing, as this can make the shortbread tough.

STEP FOUR

Turn the dough out onto a lightly floured surface and gently knead it together. Roll the dough out to about 1/2-inch (1.25 cm) thickness. For classic shortbread, cut into squares or rectangles, or use a cookie cutter for shapes (like these Christmas trees).

STEP FIVE

For a crumbly, melt-in-your-mouth texture, place the shaped dough on the baking sheet and chill in the refrigerator for 15-20 min before baking.

STEP SIX

Bake in the preheated oven for 18-20 min, or until the edges are just starting to turn golden. Avoid overbaking to keep the shortbread soft and buttery. Let the shortbread cool on the baking sheet for 5 min, then transfer to a wire rack to cool completely.

LITTLE HELPERS:

Get your little ones to help with cutting the shortbread into shapes. Once the shortbread has baked and cooled, have them decorate with melted chocolate and sprinkles. Using a whisk to drizzle the melted chocolate over the cookies gives it a fun effect.





HOT COCOA BAUBLES



INGREDIENTS

- Clear DIY plastic baubles (available from craft stores)
- Hot cocoa powder
- Mini marshmallows
- Festive sprinkles
- Optional: Chocolate chips, M&Ms
- Festive ribbon

STEP ONE

Unscrew or open the tops of the baubles and make sure they're clean and dry before filling.

STEP TWO

Add a layer of hot cocoa powder to the bottom of each bauble, enough for a single serve. Using sachets makes this step tidy and simple.

STEP THREE

Sprinkle a thin layer of festive sprinkles over the cocoa. This light layer helps separate the ingredients and gives a pretty, layered look.

STEP FOUR

Add a small handful of chocolate chips, mini M&Ms, or your favourite extras.

STEP FIVE

Top the bauble with mini marshmallows until it's full.

STEP SIX

Close the bauble securely and tie a festive ribbon around the top. Add a bow or loop for hanging on the tree.

LITTLE HELPERS:

Kids can help with every step: choosing ingredients, layering the cocoa mix, and tying the ribbons. They'll love creating their own unique cocoa baubles to gift or hang on the Christmas tree.


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HOLIDAY GRANOLA



INGREDIENTS

- 4 cups whole grain oats
- 2 cups rolled oats
- 1 cup chopped walnuts
- 1/2 cup sliced almonds
- ¾ cup sunflower seeds
- ¼ cup pumpkin seeds
- 1 cup shredded coconut
- 2 tsp cinnamon
- 4 Tbsp coconut oil
- 4 Tbsp rice bran oil
- 4 Tbsp maple syrup
- 4 Tbsp honey
- 1/2 cup of chopped dried fruit (if desired)

STEP ONE

Preheat the oven to 320°F (160°C) fan bake.

STEP TWO

Add the oats, nuts, seeds, coconut and cinnamon to a large roasting dish. Mix to combine.

STEP THREE

Place the coconut oil, rice bran oil, maple syrup and honey into a small pot and heat on low until the coconut oil has melted. Mix to combine then pour over the dry ingredients.

STEP FOUR

Using a spatula, mix everything together.

STEP FIVE

Bake in the oven for 10 min then stir. Bake for another 10 min and stir again. Bake for a final 10 min then remove from the oven and add the chopped dried fruit.

STEP SIX

Once cooled, scoop into an airtight container and add a festive bow if gifting.

LITTLE HELPERS:

Your little one will love helping you to measure and stir the ingredients for this granola.
Why not get them to help you decorate the airtight container too or make a festive gift card!



CHOCOLATE WREATH



INGREDIENTS

- 6 x Ferrero Rocher chocolates (per wreath)
- Clear cellophane
- String
- Decorative ribbon

STEP ONE

Cut clear cellophane into a strip about 15cm wide and 50-60cm long.

STEP TWO

Place 6 x Ferrero Rocher chocolates top-side down in a row lengthwise down the middle of the cellophane strip.

STEP THREE

Wrap the cellophane lengthwise around the chocolates and tie off one end using string. So it looks like a Christmas cracker with just one side tied.

STEP FOUR

Turn the cellophane package over carefully so that the top of the chocolates are facing upwards and bend into a wreath shape.

STEP FIVE

Once you have the desired shape and spacing, tie off the wreath by tying the two ends of the cellophane together at the top of the wreath. Cut the ends of the string short so that they will be hidden by the ribbon.

STEP SIX

Tie the decorative ribbon into a bow around the top of the wreath, ensuring that you hide the string. Cut off excess cellophane at the top.

LITTLE HELPERS:

This edible gift idea is super quick to make, but likely too fiddly for the little helpers. However, I can confirm that they will enjoy taste testing the chocolates for you!



FESTIVE BARK



INGREDIENTS

- Milk chocolate
- White chocolate
- Mini marshmallows
- Red and green M&Ms
- Pretzels (broken into pieces)
- Festive sprinkles
- Edible gold glitter spray (optional)

STEP ONE

Melt both chocolates separately in microwave-safe jugs. Heat in 30-second bursts, stirring between each one, until smooth. Avoid overheating; gently melting keeps the chocolate glossy and safe for little helpers.

STEP TWO

Warm one plate per person in the oven (just slightly) and line each with baking paper. The gentle warmth helps the chocolate spread smoothly without setting too fast.

STEP THREE

Pour the melted milk chocolate on one half of a plate and the white chocolate on the other half until it's about 0.5–1 cm thick.

STEP FOUR

Use a knife to swirl the chocolates together, creating a marbled effect. Decorate with mini marshmallows, M&Ms, pretzel pieces, and sprinkles. Add a light mist of edible gold glitter for a festive shimmer.

STEP FIVE

Chill in the refrigerator until set. Once firm, break into random shards to create your bark. Store in an airtight container or package as homemade Christmas gifts.

TIP:

This is just one flavor combination, but the possibilities are endless. Try a fruit-and-nut version with pistachios and dried cranberries, or sprinkle crushed candy canes for a peppermint twist.

LITTLE HELPERS:

Kids can help swirl the chocolate and add their favourite toppings. Set out bowls of decorations and let them design their own bark creations. Expect lots of chocolatey fingers and happy faces!



CHOCOLATE RUDOLPH



INGREDIENTS

- Brown card
- White card
- Googly eyes
- Circular wrapped chocolates (e.g. Lindt balls or similar)
- Strong craft glue or hot glue gun
- Scissors

STEP ONE

Fold the brown card in half and draw the outline of a reindeer face with ears. Cut it out to create two matching shapes.

STEP TWO

Fold the white card and draw one antler shape. Cut it out to create four identical antlers.

STEP THREE

Glue the antlers to the top of each reindeer head, then glue on the googly eyes.

STEP FOUR

Use a small dab of strong craft glue (or hot glue) to attach the wrapped chocolate to the centre of the face for the nose.

STEP FIVE

Leave to dry completely before handling or gifting.

LITTLE HELPERS:

Kids will love drawing and cutting out the reindeer shapes, gluing on eyes and antlers, and of course choosing the chocolates! This one's simple, fun, and perfect for making little handmade gifts to share with friends and family.


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