



HKILA NEWS

DECEMBER 2020

We wish you a Merry Christmas and
a Happy New Year



HAVE A SAFE AND MERRY CHRISTMAS WITH YOUR
FRIENDS AND FAMILY.

LOTS OF LOVE MS EIMEAR AND MS KRISTIE



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THANK YOU FOR SUPAWTING US



Unfortunately, Covid -19 has prevented us from our usual Christmas festivities however we could not be defeated! As is usual in Term 1, our children and their families contributed to charitable organization in Hong Kong. This year, our students unanimously voted for Tails, (Team for Animals in Lantau South). We wanted to say a HUGE, thank you to everyone who supported us and Tails this year.

Ms. Justine





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CHRISTMAS TREE BROWNIES

INGREDIENTS

- 10 tablespoons salted butter melted
- 1 cup granulated sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1/2 cup melted milk chocolate chips
- 3/4 cup all-purpose flour
- 1/4 cup unsweetened cocoa powder
- 1/2 teaspoon salt
- 1 cup milk chocolate chips
- 1 cup of frosting
- Food colouring of your choice
- Sprinkles and candies to decorate



INSTRUCTIONS

1. Preheat oven to 350 degrees F. Line a metal 9x9 pan with parchment paper.
2. Pour melted butter into a large mixing bowl. Whisk in sugar by hand until smooth, 30 seconds.
3. Add in eggs and vanilla extract. Whisk 1 minute.
4. Whisk in melted chocolate until combined and smooth.
5. Use a rubber spatula to stir in flour, cocoa powder, and salt until just combined. Stir in whole chocolate chips.
6. Pour into prepared pan and smooth out.
7. Bake in the preheated oven for 30 minutes.
8. Allow brownies to cool and gently remove from the pan and place onto parchment paper
9. Divide the brownies by cutting a straight line down the centre horizontally. Cut off the hard edges and cut triangles out of each half to create trees.
10. Draw a garland onto the trees with the icing and decorate with sprinkles and candies.

Grammy's Christmas recipes are all on Google classroom for you to enjoy!



Hot Chocolate Sticks

Ingredients

- 16 oz Semi-Sweet Chocolate, 4 blocks
- 1 cup confectioners' sugar
- 1/2 cup cocoa powder
- 1/8 teaspoon salt
- 1/2 cup mini marshmallows

Instructions

- In a microwave safe bowl melt chocolate according to package directions.
- In the bowl combine confectioners' sugar, cocoa, and salt.
- Pour the melted chocolate on top of the dry ingredients. Mix until incorporated fully.
- Place in a piping bag (or plastic zip bag), snip off the tip and pipe into 16 portions. Alternatively use a cookie scoop or small spoon. Mixture will be thick. If you use a silicone baking pan you can microwave it for 10-20 seconds after piping/scooping in the mixture.
- Top with marshmallows. Press craft stick into the centre.
- Let cool 4 hours or overnight.

Variations:

1. Peppermint- top with crushed candy canes.
2. Salted Caramel- top with caramel and sea salt flakes.
3. Creamy Marshmallow- top with jumbo marshmallow.
4. Confetti cake- top with sprinkles for a winter birthday.



CHRISTMAS CHARADES



SEE YOU ON THE 4TH JANUARY 2021

