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ages

A day in the life of a Georgian child

Georgian recipes: Chocolate sugar mice

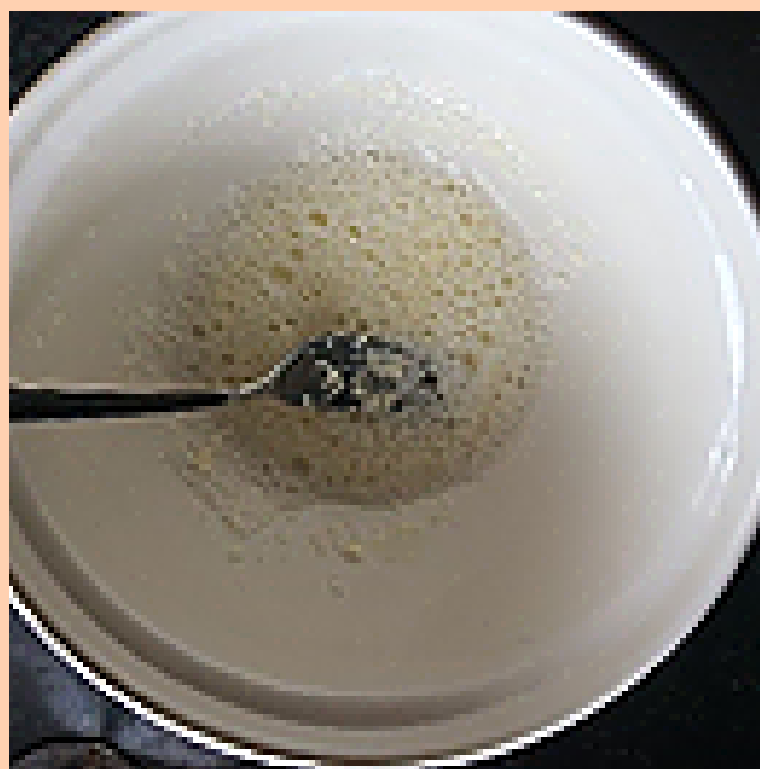


In Georgian times, sugar had become a very important ingredient and rich people would have bought their sugar as a cone or loaf. To use the sugar, pieces were broken off the loaf. Sharp sugar nippers were used to break pieces of sugar into small lumps. The pieces would be ground into a powder or dissolved in liquid for use in baking and cooking.

However sugar came from plantations and was harvested by slaves. As people came to realise how wrong the slave trade was, an abolition movement asking people to boycott buying sugar started to take effect. About 300,000 people joined in the boycott which had a dramatic effect on the sugar trade and raised awareness greatly of the evils of the Slave Trade. This was one of the factors leading to the abolition of slavery in the British Empire in 1833.



Sugar cone and nippers



Place the egg white in the bowl. Add the water and mix with a fork until frothy.

- You will need:
- (makes up to 10 approx. depending on size.)
- 500g Icing Sugar
 - Icing sugar for dusting
 - 2-3 tablespoons of Cocoa powder
 - 3-5g of Powdered Egg White (up to One Sachet)
 - 3 tablespoons Water (approx.)
 - Chocolate drops (or alternative for eye)
 - Chocolate button for ears (if you would like extra chocolate)
 - Strawberry Laces

- Equipment
- Large Bowl
 - Wooden spoon
 - Knife & Fork
 - Greaseproof paper



Gently and gradually add all the icing sugar and Mix until stiff.



Add the cocoa powder to the bowl. Use your hands to combine all the mixture and continue squeezing and kneading until it is doughy in texture, the colour has changed with the cocoa and the mixture should be easy to mould. Roll into a sausage shape and then cut into discs using a butter knife.



To make a mouse..Roll into small ball. Use your fingers to pinch a nose and pinch the mixture on the top to create ears or use chocolate buttons. Add the extra detail of the eyes and the tail. Use extra icing sugar on your hands and your work surface or board if the mixture is too sticky.

Allergies; Contains Egg and Milk unless using alternatives (Check the individual ingredients on the sweets packaging on the strawberry tails for the allergies or use suitable alternatives)