RECIPES:

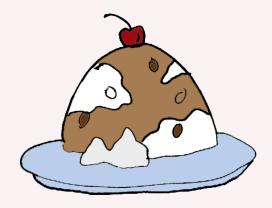
Frozen Fruit Christmas Pudding

Ingredients:

- 1 cup raisins
- 1/2 cup sultanas
- 1/2 cup currants
- 1/4 cup chopped dried apricots
- Juice & finely grated rind of 1 orange
- 1/2 cup cream
- 2 litres chocolate ice cream, softened
- 1 litre vanilla ice cream, softened
- Extra cream and cherries for decoration

Method:

- 1. Take all ice cream out of the freezer to defrost slightly.
- 2. Combine fruit and juice in bowl, as well as the ice cream.
- 3. Pour into a large ice cream mould, and then freeze until firm.
- 4. Unmould the pudding by dipping the base of the mould into warm water and inverting it on a plate.
- 5. Decorate with whipped cream and any other frozen fruit. Yum!!



Christmas Chocolate Truffles

Ingredients:

- 1 can sweetened condensed milk
- 3/4 cup butter
- 3/4 cup cocoa powder (unsweetened)
- 1 tablespoon vanilla extract
- Sprinkles, crushed nuts, chocolate flakes, whatever you like!

Method:

- 1. Microwave butter until it has completely melted.
- 2. Add cocoa and stir until it has dissolved.
- 3. Let the mixture cool, and then add milk and vanilla.
- 4. Chill for 3 hours.
- 5. Scoop out the chocolate mixture and roll into little balls.
- 6. Roll the balls in whatever coating you like and put them on a plate.
- 7. Refrigerate until ready to eat.

Xmas Punch

Ingredients:

- Sparkling water or ginger beer
- Pomegranate juice or other red juice
- Raspberries or any fruit you like

Method:

- 1. Combine the first two ingredients in drinking glasses.
- 2. Wash the fruit and put what you like in each glass.
- 3. Decorate the bottom of the glass with tinsel and twisty straws!

