

RECIPES:

Frozen Fruit Christmas Pudding

Ingredients:

- 1 cup raisins
- $\frac{1}{2}$ cup sultanas
- $\frac{1}{2}$ cup currants
- $\frac{1}{4}$ cup chopped dried apricots
- Juice & finely grated rind of 1 orange
- $\frac{1}{2}$ 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
- $\frac{3}{4}$ cup butter
- $\frac{3}{4}$ 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!

