



Biscuit Christmas Puddings!

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INGRIEDIENTS

PER CHILD

- 1 tablespoon of Currants
- 2 glaze cherries
- 3 plain 'shortbread type biscuits

CHOCOLATE SAUCE

It will be easier to make this up as a complete batch.
As keeping the chocolate melted won't be too easy!

- 4oz Milk Chocolate
- 1oz Butter
- 2 Tablespoons golden syrup

Melt all these in a pan over low heat
Once melted place in a cup and stand it in hot water ~
Keep this out of the children's way.

ICING

- 3 tbsp Icing Sugar
- 1 Teaspoon of water

Top with another Glaze Cherry



TOOLS ~ Per Child

- Small bowl & spoon
- A zip lock bag
- Wooden rolling pin

Clear plastic film wrap

INSTRUCTIONS

If possible pre make the melted chocolate by heating all the chocolate, Syrup and butter together over a low heat.

Pour it into a jug and stand it in a pan of hot water.

This will keep the chocolate runny whilst you are making the biscuit base with the children.

Keep the hot water/chocolate away from the children.

1. Let the Children wash their hands and put on their cooking aprons.
2. Show them the ingredients and what you are going to make.
3. Put the Biscuits into the zip lock bag and seal ~ push any excess air out.
4. Gently hit the biscuits so that they break up and form crumbs.
5. Shake all crumbs into the bowl.
6. Let the Children put a spoon full of currants into their bowls.
7. Chop the cherries and add those as well.
8. Pour in 2 spoonfuls of the melted chocolate and let the children mix the ingredients to a solid ball.
9. Lay a doubled sheet of plastic food wrap over a fairy bun tin and spoon the mix into one dip.
10. Pick up the outer edges of the wrap and gather ~ mould the mix into a solid ball shape and place in the fridge to set.
11. Unwrap and place on a tray.
12. Mix the icing sugar and water to a stiff paste.
13. Dribble over the top of the pudding and finish with a cherry!

Print the following 2 sheets and laminate to show the children the process of making the puddings.

This is how to make your own Biscuit Christmas Pudding

1. These are the Ingredients

Biscuits

Cherries

Currants

Chocolate

Syrup

Butter

Icing sugar

Water



2. Put the biscuits into the bag and crush them with the rolling pin.



3. Mix all your pudding ingredients together and pour in 2 spoonfuls of the Chocolate sauce



4. Put your mix into the middle of a piece of cling film plastic food wrap and gather up to form a bag.



5. Gently mould the mix into a ball shape.
6. Put into the fridge to set
7. Take the plastic off and put on a tray.
8. Mix the icing sugar and water in a bowl.
9. Dribble it over the top of the pudding and put the cherry on the top !

