

Christmas Pudding

Top tip

Sprinkle with cinnamon and serve with cream for a delicious Christmas Pudding Christmas treat.

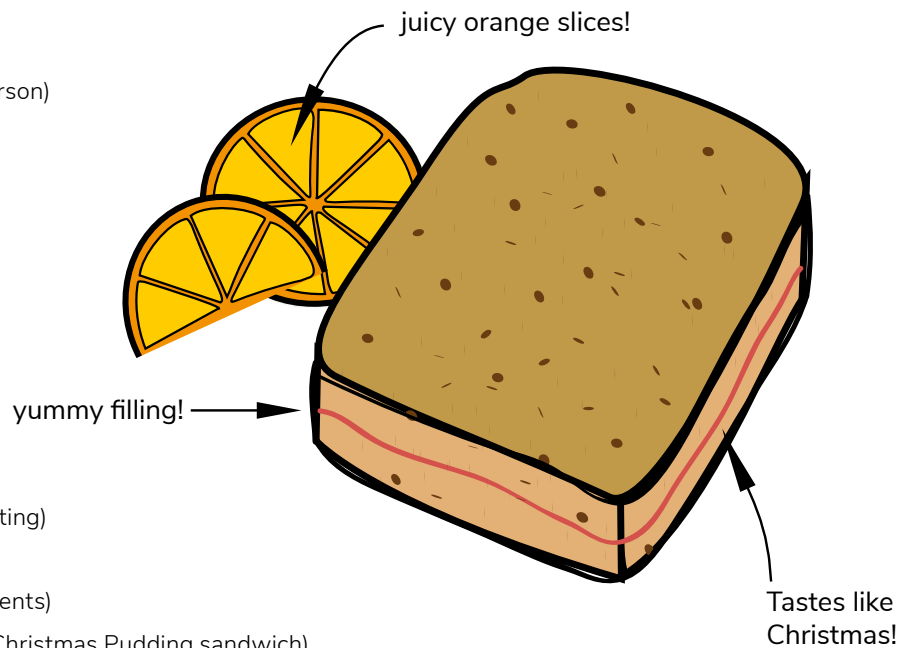
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Ingredients

- 2 slices of brown bread (per person)
- Margarine or Butter
- Currants and Sultanas
- Oranges (peel and slices)
- Apple slices
- Sugar

Utensils

- Fire!
- 1 x knife (for spreading and cutting)
- 1 x chopping board/plate
- 1 x bowl (for mixing the ingredients)
- Tin Foil (enough to wrap each Christmas Pudding sandwich)



Method

1. Butter one slice of bread and lay butter side down onto the foil.
2. Prepare a mixture of dried fruits, grated orange peel, slices of apple and orange, sugar and butter or margarine.
3. Spread the mixture onto the bread, place another piece of bread on the top and butter the top of the sandwich.
4. Wrap in the foil and place on embers for about 8 minutes on each side.
5. Eat!

Be careful - the filling gets very HOT!