

Home Tutor Scheme

Lesson Plan

Topic: Christmas Pudding Recipe



everyone's family

(For more Christmas activities) <http://www.ego4u.com/en/teach-in/cultural-studies/christmas>

Ingredients (serves 6)

- 50 g ground almonds
- 2 eggs
- 100 g brown sugar
- 100 g sultanas
- 100 g raisins
- 150 g dried fruits, (e.g. apricots, figs)
- 50 g glaze cherries, chopped
- 1 small apple, grated
- 1 small carrot, peeled and grated
- 1 teaspoon cinnamon
- juice of 1 small lemon
- 2 tablespoons orange juice or sherry



How to make

1. Mix all ingredients in a large bowl.
2. Cover the bowl and leave overnight.
3. Put in a bowl
4. Cover with grease proof paper. Tie with string.
5. Steam for 4 hours, cool and store.
6. Keep for about a month so the flavour is enhanced.
7. Steam again on Christmas day for 2 hours.
8. Serve with custard.

Match the underlined words with the pictures




