



Wild Tribe Outdoor Learning

OUTDOOR CHRISTMAS PUDDING

YEAR GROUP: KS1

WINTER

CURRICULUM LINKS:

Maths: Measure using appropriate tools and units

PSHE: Healthy eating choices

DT: Be taught how to cook and apply the principles of nutrition and healthy eating; a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life.



Ingredients: Camp 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)

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

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 grill over fire for about 6-8 minutes on each side.
5. Sprinkle with cinnamon and Eat! Be careful - the filling gets very HOT!

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