

# Parent Guide



@twinklparents

We're excited to share this activity with you. If you are interested in finding more exciting, fun and interesting activities for you and your children, then check out these links to different areas of the [Twinkl Parents](#) website.

games



crafts



puzzles



experiments



word searches



## What is this resource and how do I use it?

Whether you're going to a party, having the family round or just celebrating on your own, Christmas is a great excuse for some themed food! This resource has a number of recipes from which you can pick your favourite or make them all for a festive feast.

## What skills does this practise?

Following Instructions

Food Hygiene

Kitchen Safety

## Further Activity Ideas and Suggestions

Why not try these super cool craft ideas to decorate your house for Christmas? You could make a [Toilet Roll Christmas Tree](#), some [Paper Craft Baubles](#) or even a [Gingerbread House](#)!

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# Christmas Recipe

## Booklet



Christmas

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## Booklet

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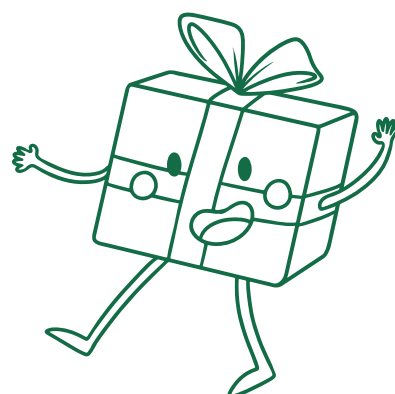
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Christmas

# Easy Mince Pies

## Ingredients:

- 225g plain flour (and a little extra for kneading)
- a pinch of salt
- 100g butter or margarine
- 2 tbsp cold water
- 175g mincemeat
- (For an even easier recipe you could use ready-made pastry!)

## Equipment:

- cooking aprons
- mixing bowl
- sieve
- a circle and small Christmas shaped pastry cutters
- rolling pin
- mixing spoon
- teaspoon
- tablespoon
- cupcake tins

**Preparation:** Wear an apron and tie long hair back. Make sure your work surface is clean and wash your hands before you begin.

## Method:

1. Place the flour and the salt in a bowl.

2. Add the butter and rub together with your fingertips until it looks like breadcrumbs.

3. Sprinkle the water into the bowl and mix together until the mixture forms a dough.

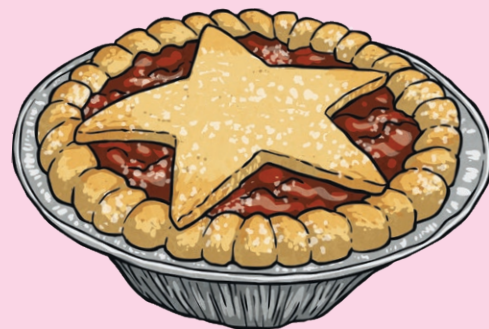
4. Lightly knead the dough on a floured surface and then the pastry is ready!

5. Lightly grease the cupcake tins.

6. Roll out the pastry and cut out small circles.

7. Press the circles into the cupcake tins.

8. Add a teaspoon of mincemeat to each one.

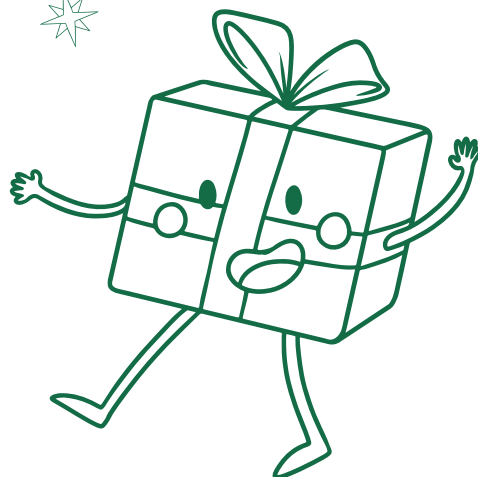




# Easy Mince Pies

9. Roll out the remaining dough and cut a small Christmas shape to go on top of each mince pie as a lid.

10. Bake at 200°C for 15 to 20 minutes. Be careful when removing from the oven as mincemeat gets very hot and sticky.



# Stained Glass Christmas Cookies

Christmas



## Ingredients:

- 175g plain flour, plus extra for dusting
- 1 tsp ground cinnamon
- $\frac{1}{4}$  tsp freshly grated nutmeg
- 100g cold butter, cut into cubes
- 50g caster sugar
- 1 tbsp milk
- 12 fruit-flavoured boiled sweets

## Equipment:

- 2 large sheets of greaseproof paper, greased with oil or butter
- cookie cutters in festive shapes (7cm or more in diameter)
- 4cm round cookie cutter
- a drinking straw
- food processor (optional)
- thin ribbon and cellophane gift bags

**Preparation:** Wear an apron and tie long hair back. Make sure your work surface is clean and wash your hands before you begin.

## Method:

1. Preheat the oven to 180 °C/Gas Mark 4 and lightly grease the greaseproof paper.

2. Mix the flour, cinnamon, nutmeg and butter together in a food processor or rub together with your fingers until the mixture looks like breadcrumbs.

3. Mix in the sugar and milk, pulsing the food processor blade or stirring with a wooden spoon until the mixture starts to come together.

4. Turn out the mixture onto a floured surface and knead for a short amount of time until the dough is smooth. Wrap it in cling film and chill it in the fridge for 30 minutes.

5. Roll out the chilled dough to the thickness of a £1 coin.

6. Cut out shapes with your cookie cutters. Use the 4cm cutter to cut a circle from the centre of each one. Place the cookies onto the greaseproof paper and make a hole in the top of each one using the end of a drinking straw.





# Stained Glass Christmas Cookies

Christmas

7.

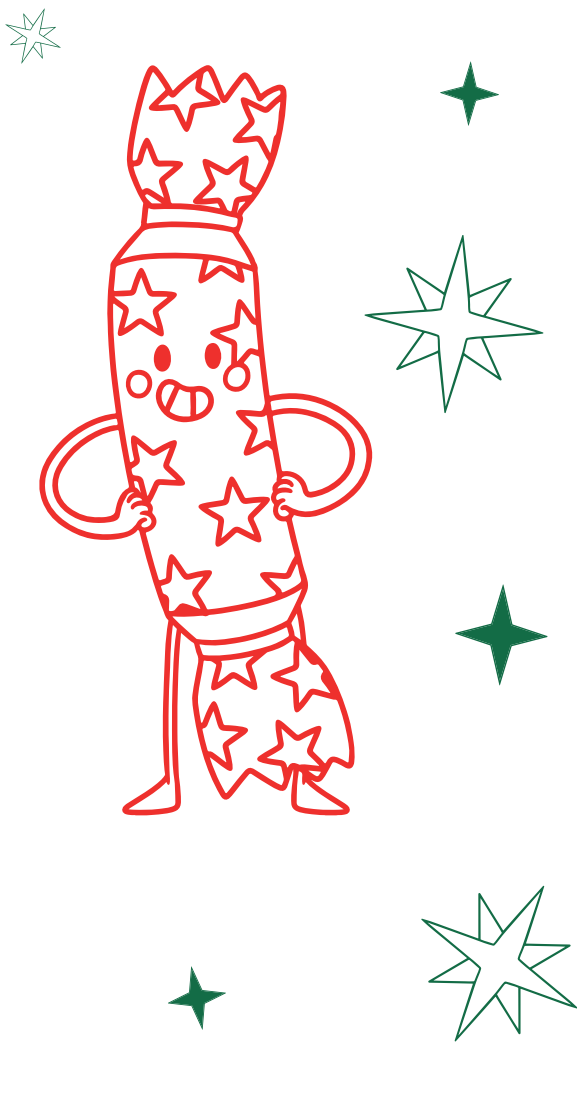
Crush the sweets in their wrappers with a rolling pin. Fill the hole in the centre of each cookie with crushed sweets until they are roughly full.

8.

Bake the cookies for 15-20 minutes until they are golden and the sweets have melted. Allow them to cool and harden on the greaseproof paper.

9.

Thread a length of ribbon through each hole (for hanging on the tree) and then pack the cookies into gift bags tied with a pretty Christmas ribbon.



Christmas

# Peppermint Creams

## Ingredients:

- 225g royal icing mix
- boiled water
- a few drops of peppermint essence
- melted chocolate (optional)
- icing sugar

## Equipment:

- bowl
- cookie cutter
- greaseproof paper

**Preparation:** Wear an apron and tie long hair back. Make sure your work surface is clean and wash your hands before you begin.

## Method:



1. Mix the royal icing with 1tbsp of water.

2. Gradually add a tbsp of water at a time into the mixture until it is stiff and can hold its own shape.

3. Add a few drops of peppermint essence and food colouring (optional) into the mixture.

4. If it is still sticky, add some more royal icing mix and knead into a firm paste.

5. Roll the firm paste out to about 1cm thick with a rolling pin and cut out round portions with a cookie cutter or use your hands to form small balls and flatten them.

6. Place the creams onto greaseproof paper and leave to dry for a few hours.

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# Father Christmas Fruit Kebabs

Christmas

## Ingredients:

- green grapes
- strawberries
- mini marshmallows
- banana

## Equipment:

- cocktail sticks
- knife
- chopping board

**Preparation:** Wear an apron and tie long hair back. Make sure your work surface is clean and wash your hands before you begin.

## Method:

1. Carefully, cut the tops off the strawberries. When you are using a knife, make sure that your fingers are away from the sharp edge. You might want to ask a grown-up to help you.



2. Peel and then slice the banana.

3. Push the cocktail stick through the middle of the grape until nearly all of it is sticking up through the grape. Cocktail sticks can be sharp so be very careful.

4. Add the banana slice to the stick so that the banana sits on top of the grape.

5. After the banana, push the flat side of the strawberry on to the cocktail stick. It should sit on top of the banana to look like a Father Christmas hat.

6. Then, add the mini marshmallow to the cocktail stick (on top of the strawberry).

7. Keep going until you have run out of ingredients.

# Christmas Pudding Cake Pops

Christmas



## Ingredients:

- 200g madeira cake
- 140g - 160g white chocolate (see tip)
- 1 orange (zest finely grated)
- a little cooking oil to rub into your hands

## Decoration Ingredients:

- 300g dark chocolate, broken into chunks
- 50g white chocolate, broken into chunks
- sugar holly decorations or red and green writing icing

## Equipment:

- 2 bowls
- saucepan, hob and heatproof bowl or heatproof bowl and microwave
- baking paper
- plate
- 10 lolly sticks
- piece of polystyrene or a cake pop holder

**Preparation:** Wear an apron and tie long hair back. Make sure your work surface is clean and wash your hands before you begin.

## Method:

1. Crumble the madeira cake into a bowl and gently rub between your fingers and thumbs until you have fine crumbs.
2. Melt the white chocolate in a bowl over hot water or in the microwave.
3. Pour the melted chocolate into the bowl of crumbs, then add the orange zest.
4. Work the chocolate into the crumbs using your hands.
5. Wash your hands, then rub a little oil into them to stop the mixture from sticking to them in the next stage.
6. Gently, roll little blobs of the mixture in the palms of your hands to create 10 truffle-sized, smooth balls.
7. Arrange the balls on a dinner plate covered in baking paper. Put in the fridge for 30 minutes to allow the mixture to set.



# Christmas Pudding Cake Pops

8. Melt the dark chocolate in a microwave or over a bowl of just simmering water.

9. Dip a lolly stick into the melted chocolate so that you have about 1.5cm of chocolate on the stick.

10. Poke the stick halfway into a cake ball put back on the plate. Continue this until all the balls are on sticks.

11. Return the plate of cake pops to the fridge for another five minutes.

12. Dip the cake pops one at a time into the bowl of melted dark chocolate, allowing any excess chocolate to drip off. Gently spin the pops to create an even surface.

13. Poke the sticks into a piece of polystyrene or cake pop holder, keeping the pops apart. Set aside for a few hours until the chocolate has set.

14. Melt 50g of white chocolate in a microwave or over a pan of simmering water. Allow to cool for a few minutes until it thickens slightly, but is still runny. This is important, because if it's too hot, it will melt the dark chocolate underneath.

15. Dip just the very top of the cake pops into the cooled white chocolate and allow it to drip down the sides a little.

16. If you have holly decorations, put one on top of each pop before the chocolate sets. If using writing icing, wait for another 20 minutes or so until the white chocolate has set.

17. Once finished, store them in a cool place, though not the fridge.





Christmas

# Cranberry Fizz Christmas Mocktail

## Ingredients:

- 100ml cranberry juice
- $\frac{1}{2}$  orange, juiced
- around 4 ice cubes
- 80ml sparkling white grape juice

## Equipment:

- 2 champagne or wine glasses
- measuring jug

**Preparation:** Wear an apron and tie long hair back. Make sure your work surface is clean and wash your hands before you begin.

## Method:

1. Pour 50ml cranberry juice into a champagne or wine glass.
2. Add half of the freshly squeezed orange juice, then stir.



3. Add an ice cube or two to each glass, then top up with the sparkling grape juice.



**Disclaimer:** These recipes are intended as a general guide only and involve kitchen appliances that use considerable heat. It is your responsibility to assess risks and ensure the activity is safe for those participating. We will not be held responsible for the health and safety of those participating and cannot accept any liability. It is also your responsibility to ensure you are fully aware of the allergies and health conditions of anyone making or consuming these products – noting potential allergens included in the ingredients.