



MULLED PUNCH

Serves 12 (children)

Ingredients

1200ml of water
220ml of neat apple and
blackcurrant juice
half a teaspoon of allspice
2 sticks of cinnamon
20 cloves
1 small orange sliced
2 slices of lemon

Method

Measure the water and juice into
the saucepan.

Add the allspice, cinnamon, cloves,
orange and lemon slices.

Bring to the boil and then reduce the
heat and simmer for 5 minutes.

Remove the cloves and cinnamon
with a slotted spoon.

Serve in a bowl with the shrunken
punch heads.

Allow to cool to a safe temperature
to drink. Have a ladel and some
mugs, glasses or goblets handy to
serve!

SHRUNKEN APPLE HEADS

The lovely thing about this is older kids can get clever with a sharp knife, while younger kids can use a melon baller. Apples are also so much easier to carve than pumpkins. I found PinKids® apples held together really well and they are the kids' favourite taste wise too.

Makes 12

Ingredients

6 PinKids® apples

1 bowl filled with water and the juice of 1 lemon, enough to cover the apples.

Method

Peel, core and half your apples, and use a melon baller and a sharp knife to create the head shapes.

Have a bowl of lemon juice ready to plonk them in before they go in the oven as this stops them going brown.

When they are all ready take them out of the bowl and lay on a lined baking tray.

Bake in the oven at 120C/Gas Mark 1/2 for 1hr 30 mins, or until they are beginning to dry around the edges.

