



MUST KNOW BIBLE STORIES

stories worth exploring

The Christmas Story

Early Level - Snack Recipes

Christmas Star Biscuits

You will need:

- 100g sugar
- 100 g butter
- 1 egg
- 250g plain flour
- Optional: a pinch of mixed spice.

Method:

1. Cream the butter and sugar until fluffy. Beat the egg and add it to the mixture.
2. Carefully stir in the flour.
3. Work the dough and roll it out until it is about ½ cm thick. Cut it into star shapes and bake at mark 4, 180 degrees, for about 15 minutes.

Baby Jesus Biscuits (no baking required)

You will need:

- Small trifle sponge biscuits, cut in half
- Fondant icing
- Shreddies or other cereal
- Small cake cases

Method:

1. Crush some shreddies or other cereal into a bowl
2. Roll out the fondant icing (or use ready rolled)
3. Cut the icing into small squares
4. Lay half a sponge biscuit on top of the square of icing
5. Wrap the icing around the biscuit leaving a 'face' exposed. This is the baby Jesus
6. Place a spoonful of crushed cereal into a baking case. Lay your baby Jesus in the manger of straw.

Baby Jesus Chocolate Crispies

You will need:

- Cooking Chocolate
- Shreddies or other cereal
- Small cake cases
- Packet of Jelly Babies

Method:

1. Melt the chocolate over a pan of water and stir in the crushed shreddies.
2. Help the children to spoon the mixture into paper cases.
3. Place a jelly baby Jesus onto the bed of hay.

Healthier Snacks

Use rice cakes as a basis for characters from the Christmas story

A sheep

Make a sheep with a rice cake body, a cucumber slice for a head and two pepper strips for ears.

The angel Gabriel

Make an angel with a slice of ham on top of a rice cake for a face, grated cheese for hair (the thick kind that you can buy ready grated) and a thin slice of yellow pepper across the hair as a halo. Eyes and mouth can be pepper, olives, carrot or whatever you fancy!

The Stable

Break breadsticks and make them into the shape of a stable. Slice an apple horizontally across the middle and put it at the top of your stable to make a star.