

Paper Plate Dragon

Things you will need

- A paper Plate
- Dragon template (download included separately)
- Bits and bobs to decorate

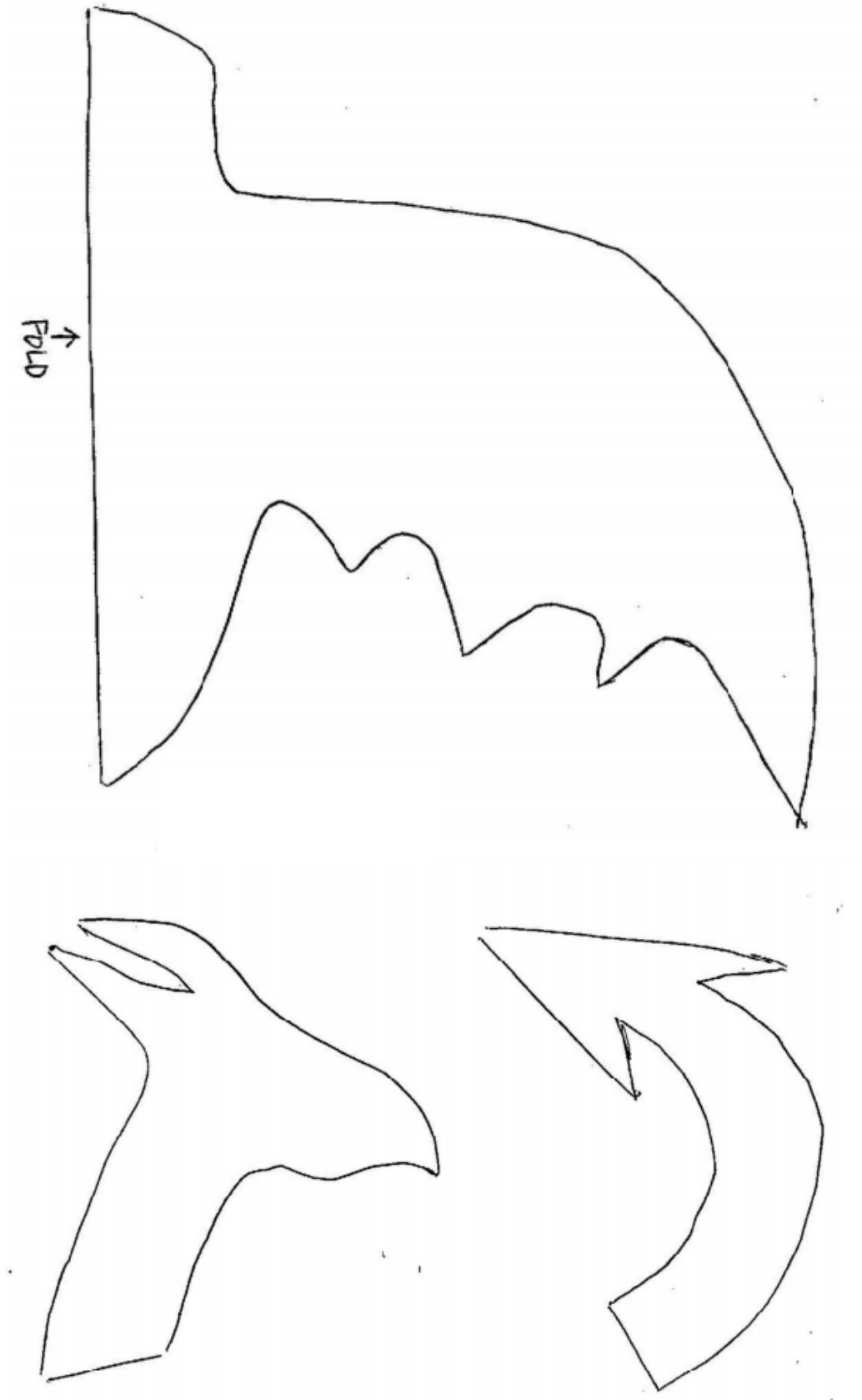


Instructions

1. Using the template provided, draw the body of the dragon on to your paper plate. Fold the plate in half and trace the template.
2. Cut the head and tail out of the left over material.
3. Decorate your dragon in any way you would like.
4. Slide the head and the tail pieces between the body pieces and staple everything together. Fold out the wings to finish.



COUNTRY PARK





COUNTRY PARK

Bread & Butter Pudding

FREE RECIPE CARD



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Prep Time: 20 minutes
Cooking Time: 45 minutes
Serves: 6 Servings

Ingredients

- 250ml full-fat milk
- 300ml double cream
- 1 tsp vanilla extract
- 3 whole large eggs, plus 1 egg yolk
- 3 tbsp golden caster sugar
- 8 slices of day-old white crusty bread
- 50g slightly salted butter, softened plus extra for greasing
- 75g mixed sultanas and currants or other dried fruit
- The zest of 1/2 a lemon
- 2 tbsp demerara sugar

Method

1. Pre-heat the oven to 180°C/160°C Fan/ Gas 4.
2. To make the custard, heat the milk and cream together in a saucepan to just below boiling point. Meanwhile, whisk the eggs and yolk with the caster sugar in a jug. Slowly pour the warm milk mixture over the eggs, stirring constantly until smooth. Stir in the vanilla extract now as well.
3. Lightly butter an ovenproof dish approximately 20cm x 25cm x 5cm. Cut the crusts from the bread slices, then butter both sides of the bread and cut into triangles.
4. Lay half of the bread slices in the bottom of the dish so that they are slightly overlapping.
5. Mix the dried fruit with the lemon zest and sprinkle half of the mix over the bread. Layer the rest of the bread on top and sprinkle over the remaining fruit.
6. Pour the custard over the pudding. Leave to soak for at least 30 minutes, or longer in the fridge if you'd prefer.
7. Sprinkle over the demerara sugar and bake for 35-40 minutes until golden brown and puffed up.

Please Note

This recipe can be easily altered to suit your individual dietary requirements

