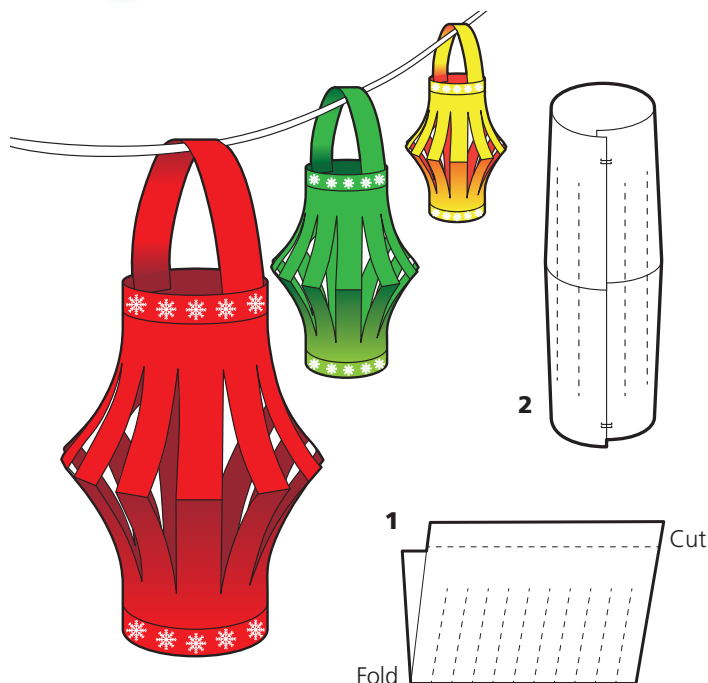


Christmas Workshop

Be sure to get an adult's help with this craft and recipe.



Paper Lanterns

In some Asian countries, people hang lanterns to celebrate special occasions. You can make this lantern and remember that Jesus Christ is the light of the world. He is the greatest reason to celebrate.

1 piece of colored construction paper
markers, stickers, or glitter
scissors
stapler

1. Cut a 1-inch (2.5-cm) strip from the short end of the paper. This will be the handle.
2. Fold the paper in half lengthwise.
3. Cut evenly spaced slits from the folded side almost to the edge. Stop about 1 inch (2.5 cm) from the edge.
4. Unfold your paper and decorate the top and bottom edges with markers, stickers, or glitter.
5. Put the ends together to make a cylinder, and staple the top and bottom. Then staple the handle to the top of your lantern and hang it up!

Malva Pudding

In many countries, *pudding* is another name for a sweet dessert. This South African pudding is like a very soft cake, traditionally served at Christmas.

1 egg
3/4 cup sugar
2 tablespoons apricot jam
1 cup all-purpose flour
1 teaspoon baking soda
1/8 teaspoon salt
1 cup milk

1. Beat together the egg, sugar, and jam with a hand mixer.
2. Stir the flour, baking soda, and salt together in a separate bowl. Slowly add it to the egg mix, alternating with the milk.
3. Pour the batter into a greased 9x9-inch (23x23-cm) baking dish, cover with foil, and bake at 350°F (180°C) for 40–45 minutes.
4. When the pudding is almost ready, make the sauce (see below). Pour the sauce over the pudding as soon as it comes out of the oven. Let it sit for 5 minutes and serve with whipped cream.

SAUCE

3/4 cup sugar
1/2 cup hot water
1 cup milk
1/2 cup butter
1 teaspoon vanilla

Stir all the ingredients in a saucepan on medium heat until the butter melts. Pour over the cooked pudding.