

Festive gift ideas

Cranberry sauce



What you will need:

- 225g frozen cranberries
- 100g sugar
- Grated rind and juice of one orange
- One clean jam jar with label removed
- Tinsel, ribbon, glue, glitter, gift label



Steps

- Place the cranberries and sugar together in a pan and heat slowly until the sugar has dissolved. If it looks dry, add a tablespoon of water
- Meanwhile, grate the orange rind using a cheese grater, and then squeeze the juice out of the orange using your hands (children will enjoy doing this!)
- Remove the pips and then add the juice and rind to the pan
- Turn up the heat until the pan's contents are bubbling, then turn the heat down to low and cook gently for a further 10 minutes until the sauce has thickened
- Pour into a clean jar
- Once the jar has cooled decorate — or let children decorate — the jar
- Add a label explaining that the sauce should be stored in the fridge, and that this recipe will keep for around a week once it is made