

Festive gift ideas

Fruit Christmas decorations



Ingredients

- Oranges, lemons, limes or even grapefruit
- String or ribbon
- Glitter and glue (optional)

Steps

1. Wash, dry and slice the oranges into 1cm thick slices. Slice the lemon with the pointy ends on either side, and slice oranges, limes and grapefruits with the navel and stalk at either side, rather than top to bottom. The thinner the slices, the more you have and the quicker they are to dry
2. Blot dry with a tea towel as much as you can. You can get children to help with this
3. Then either:
 - A)** Layer the slices on an wire rack and leave somewhere warm such as an airing cupboard for 2-3 days (easiest method)
 - B)** Place them on a microwave safe plate – do not overlap them and heat at either 50% or defrost cycle for seven mins. Feel them. If they are still tacky, put on for another 2-4 mins at a time and keep checking. They are done when they feel dryish. Then place on a wire rack, if you have one, or 2-3 hours to allow them to finish drying
 - C)** Place on an oven rack and heat at 100°C or gas mark one for 3-4 hours
4. Once dry, use ribbon or string to hang up your slices. It can help to use the hole that naturally appears at the centre of the slice
5. Optional– use glue and glitter to make your slices sparkly. Children will really enjoy this part!

