

High Street Baptist Church



Give the birds an appley treat by making this fat ball recipe and filling apple halves. Hang them on a tree outside a window so you can watch the birds enjoy it!

Ingredients

- Lard or suet (room temperature)
- Handful of bird seed
- Handful of peanuts (unsalted)
- Grated cheese or raisins
- Dry leftovers (oats, bread or cake)
- Apples cut in half with string attached

Method

1. Use one part fat to two parts dry mixture.
2. Melt the fat slightly if it's chilled and hard.
3. Mix all ingredients together in a bowl.
4. Pack each apple half with the mixture. Put it in the fridge until it's set hard.

Make sure you pick somewhere away from cats to hang your feeder! If you find it's a bit crumbly, next time add a little more fat and a little less dry mixture.



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Tear and share apple scone



Ingredients

8oz self-raising flour

1 tsp baking powder

1 tsp salt

2oz butter

4oz apple peeled and chopped
(approx. 1 large apple)

2oz sugar

2 tsp cinnamon

1/4 pint milk (plus extra milk for brushing)

1. 230°C, 450°F or gas mark 8.
2. Rub flour, baking powder, salt and butter together.
3. Stir in cinnamon, sugar and apple.
4. Add milk gradually to form dough you can handle.
5. Shape into large round and score surface into segments.
6. Brush with extra milk.
7. Bake for 10 minutes or until golden.

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Apple cake



Ingredients

225gm cooking apples, peeled and chopped

225gm plain flour

1 1/2 tsp baking powder

115gm butter

165gm sugar

1 egg beaten

2-3 tsp cinnamon

Topping

30gm apples, peeled and sliced

30gm sugar

2 tsp cinnamon

1. Heat oven to 115°C, 225°F or gas mark 4.
2. Grease 7" round tin.
3. Toss apple with lemon juice and set aside.
4. Mix flour, baking powder and rub in butter to breadcrumb consistency.
5. Stir in sugar, apple, egg then add a little milk at a time to make a soft doughy mix.
6. Transfer to tin.
7. Mix the topping ingredients and arrange on top.
8. Bake for 45-50 minutes.

Try it with
ice-cream!

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Try out some of these apple themed craft ideas!!



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Print with apples!



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