

November

Bright Sparks



Jessie May
Children's Hospice at Home.

This November, you could fundraise by:

- ★ Making and selling toffee apples
- ★ Taking part in a fire walk
- ★ Collecting loose change for Jessie May at a fireworks display
- ★ Hosting a candle party

Dates for your diary

- ★ 5th - Bonfire Night
- ★ 12th - Remembrance Sunday
- ★ 13th - World Kindness Day
- ★ 28th - Giving Tuesday

recipe for success!

How to make toffee apples

You'll need:

- 10 apples pushed onto skewers
- 350g soft brown sugar
- 2 tsp white wine vinegar
- 35g unsalted butter
- 2 tbsp golden syrup

Put the sugar in a heavy-based pan with 120ml cold water. Heat gently and stir until the sugar dissolves. Bring to the boil; add vinegar, butter, and golden syrup. Boil gently for 12 mins, until the mix reaches 138C on a sugar thermometer.

Dip each apple in the toffee, turning to coat it all over. Place on baking parchment to set.