

Widmer End Pudding Badge



Rainbows: 4 activities

Brownies: 5 activities

Guides: 6 activities

Senior Section/Guiders/Trefoil Guild: 7 activities

I have developed this badge to help raise funds towards my International Selection trip to SOAR Camp 2017 in Canada. The funds of any badges sold after my trip will help 1st Widmer End Rainbows and 3rd Widmer End Brownies attend activities out of the meeting place.

Maria Williams

(Young Leader)

pudding and Dessert Badge

Cooking

Make your own ice cream (pack holiday)

Make a seasonal fruit salad. Discuss which fruits are in season with your girls

Make an instant whip (Rainbows)

Yorkshire puddings – try them with jam, or even try piping cream into them and covering them in melted chocolate

Go blackberry picking and make a crumble or make a crumble with a fruit of the season (see recipe at back)

Try making a pudding that has a vegetable in it. Beetroot and chocolate often go well together

Try making custard from scratch or you could use a powdered variety

Have a chocolate fountain at the meeting and try dipping a variety of different food items in to taste

Hold a 'pudding party'. Have a variety of fruits, ice cream and other pudding and let girls design their own

As puddings are not all sweet, try a meat-based pudding, Yorkshire puddings or even black pudding

Hold a tasting evening. Each patrol could make a different pudding/dessert

Make your own jelly pots using the recipe at the back

Have a go at making **the microwave chocolate pudding**. Recipe at the back

Have a go at making a trifle. Recipe at the back

Pudding Craft

Design a pudding using a sundae dish image on A4 paper. This can be designed using colouring pencils, paints or collage materials. The sundae dish image can be found later in the pack.

Make miniature puddings out of fimo. These could be made into keyrings, if you wanted them to be.

Make a pudding fridge magnet. These could be made using scraps of funky foam or card

Work in Sixes to create a large pudding collage. Be inventive and use different textured materials, using up any scraps of materials (and other things) that need to be used.

Colour in the picture provided at the back of the pack

A Bit Of Pudding Fun

Play fruit salad

Play Cut the Cake

Play corners, using pudding/dessert names for each corner

Do the pudding wordsearch

Sing the current bun song (Rainbows)

'What Pudding Am I?' – Print the included pudding names and place them on girls backs, and they have to ask questions to guess which pudding they are, make more if necessary

Do the pudding/desserts crossword

Sing the hot cross bun song (Rainbows)

'Recognise the Pudding' – show your girls images of puddings, either zoomed-in or as they are, and get them to guess the puddings. Some to start you off are: spotted dick, black forest gateaux, banana split, Christmas pudding, ice cream, profiteroles. An exemplar version can be found later on in this pack.

How many words can you make out of the words "The Pudding Challenge Badge" see back of the pack

Pudding History/Discussion

Have a 'pudding pow wow'. Ask why each girl likes her favourite pudding/dessert

Look into the history of puddings (e.g. the Pavlova, the Peach Melba) and when, where and why they got their names. Also why we have the Christmas pudding!

Many people enjoy cheese and biscuits as a pudding. **Find out how cheese is made.** You could visit a local dairy/farm that has a farm shop. Also, you could try tasting some different cheeses.

The Tudors enjoyed their pudding, and you and your girls could try to make one. Egges in moneshyne (Eggs in moonlight) were a common dessert in Henry VIII's reign (this is a listed recipe in the 1557 Proper Newe Booke of Cookerye), which involves poaching an egg in a rose water and sugar syrup, meaning that they look like moons. The ingredients and method of cooking are as follows.

Ingredients: 60 ml rose water; 100 ml water; 75 g caster sugar; 4 eggs.

Method: Combine the water, rose water and sugar in a small frying pan. Heat gently, stirring until the sugar dissolves. Bring to a simmer then crack in the eggs one by one. Ensure the eggs have enough space so that they cook without touching. Cook until the whites are cooked but the yolks are still runny. Transfer the eggs to plates and spoon over some of the syrup. This is even better served on toast for breakfast.

Use these for the 'Which Pudding am I?'
game

Christmas Pudding

Sticky Toffee Pudding

Trifle

Yorkshire Pudding

Banana Split

Chocolate Cake

Victoria Sponge Cake

Profiteroles

Ice Cream Sundae

Fruit Salad

Chocolate Mousse

Cheesecake

Doughnut

Pancake

Guess the Pudding/Dessert

1.



2.



3.



4.



5.



6.



7.



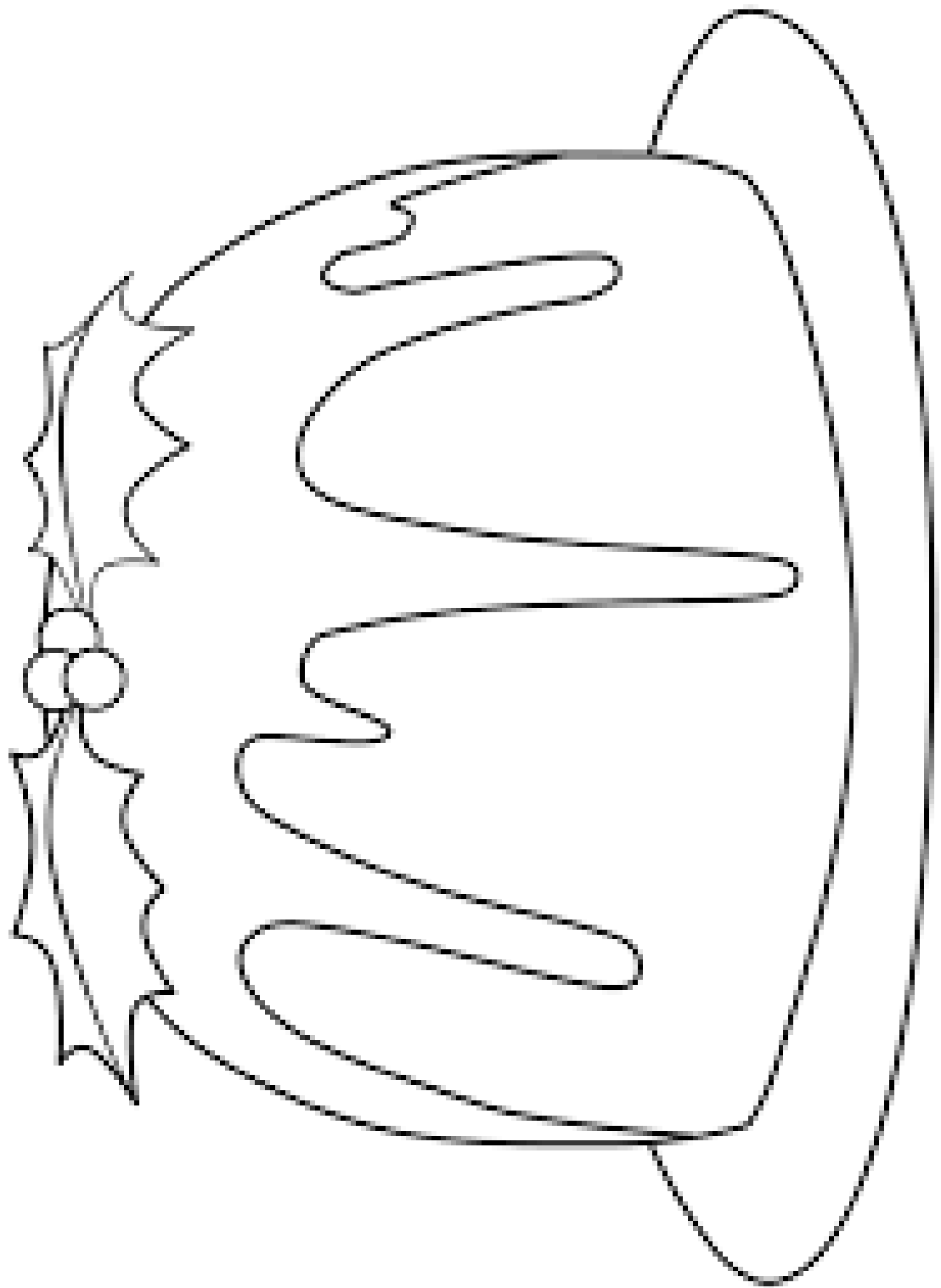
Guess the Pudding/Dessert answers

1. Banana Split
2. Profiteroles
3. Christmas Pudding
4. Victoria Sponge
5. Trifle
6. Sticky Toffee Pudding
7. Fruit Salad

How many words can you make out of...?

The Pudding Challenge Badge





Dear Maria

I have checked the badge and it complies with the Girlguiding branding policy. I would suggest a more contrasting border might be good. Good luck with your fundraising

Best wishes

Pauline

Pauline Hall

Girlguiding Buckinghamshire County

Commissioner

Firefly Rangers

Kandersteg2017

Pauline Hall highwood.frog@gmail.com



A Quick Microwave pudding

You require

1 large microwave dish

1 tin of cherry pie filling

1 chocolate cake packet mix

Empty the cherry pie filling into the bowl and spread evenly on the bottom.

Make up cake mix according to packet instructions, and spread over the top of the cherry pie filling.

Cook on high in the microwave for 5 minutes, times do vary.

The cake will have a very soft texture but tastes lovely with the cherries.

This makes 12 very small portions

Easy Ginger and Pear Trifle

You require

1 dessert dish

1 ginger cake

1 tin of pear slices

1 tin of custard

Cream

Cut the ginger cake in slices and layer on the bottom of the bowl.

Strain the pears, put a little juice on the cake to moisten and then spread pears evenly over.

Spread the custard over the pears and top with cream if you wish to do so.

Apple and Blackberry Crumble

You require

1 oven proof dish

450g cooking apples

450g Blackberries

115g caster sugar

4tbsp water

And for the topping

175g wholemeal flour

6tbsp unsalted butter

85g light brown sugar

1 tsp mixed spice

1. Chop Apples and layer the bottom of the dish with the apples. Add the blackberries and the sugar, and pour the water over.
2. Rub the butter and flour together to form bread crumbs, and then stir in the sugar and the mixed spice.

3. Place the dish on a baking sheet and bake in the centre of a preheated oven for 25 – 30 minutes or until the crumble mix is golden in colour.
4. The dish is now ready to serve. It will serve six normal portions or 12 very small portions.

Jelly pots

You require

2 Jellies

1 pot of natural yogurt

1 tin of mixed fruit

Make the first jelly up as packet instructions and pour into individual bowls and leave to set.

When set make up the second jelly, using only half of the recommended amount of water, and leave to cool for a little while.

When cool enough add enough natural yogurt to make up the required amount and pour over the first jelly and allow to set.

Once set you can then enjoy your jelly pot.

Badge Order Form

Contact Name:

Unit:

Unit Address:

Phone Number:

Email Address:

Number of Badges Required:

Badges cost £1 each.

Postage for 1-20 badges is £1.

Postage for 21-50 badges is £1.50.

Cheques should be made payable to 1st

Widmer End Rainbows. 29 Stadium

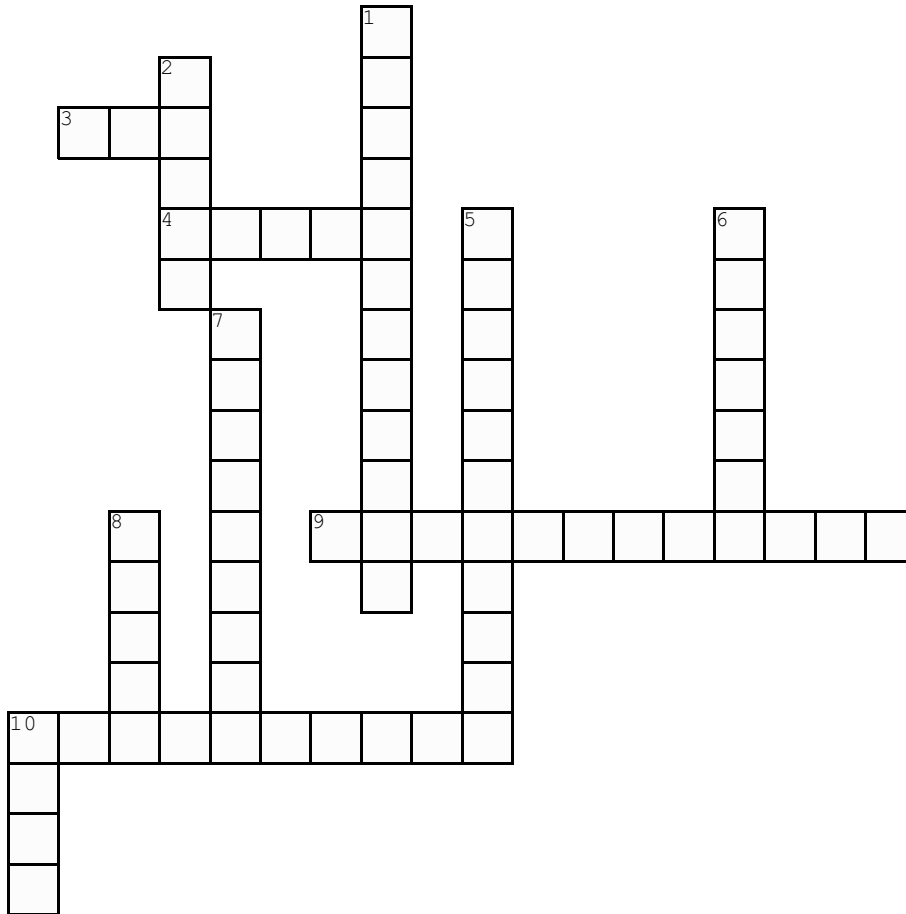
Approach, Aylesbury, Bucks, HP21 9ER.

Any queries: lisazealey@hotmail.co.uk

Name: _____

Puddings and Desserts

Complete the crossword below



Created with TheTeachersCorner.net [Crossword Puzzle Generator](#)

Across

- 3.** What name is given to a pastry based treat, often with an apple filling?
- 4.** A citrus fruit
- 9.** A dessert that mixes an Asian food with sweet things like sugar with water
- 10.** A dessert that consists of cream and another soft dairy product on a biscuit base

Down

- 1.** A fruit is cut down the middle to make this, and the middle filled with ice cream, fruit and sometimes nuts
- 2.** Wobbly gelatin dessert that often comes in red, orange or green
- 5.** Cream-filled French choux pastry ball
- 6.** Sweet sauce made with milk and eggs, it is yellow in colour
- 7.** Festive season in which a pudding is often lit on fire
- 8.** Fruit that is red or green and can be put into a crumble
- 10.** A sweet treat that consists of flour, eggs, butter, sugar and other ingredients, and is baked in the oven

Puddings and Desserts

Complete the word search

V H U F T W X V X P A O K X Y
T F A G W E Y T V S M M K G U
R U M L K O R U L B U L Q X P
L Y B G E E P A N C A K E G P
V B H O S T X G U V D S E N E
W W N S M I G G Q K K I R I R
H V E K A C E S E E H C I D K
T D C A K E A D N U S B H D U
Q X H F U K M K Q Y X X S U M
T I E I M E U Z H I A B K P K
R D P S A M T S I R H C R O V
I C X C P Z T U N H G U O D H
F S F L M X J R O P U Z Y F H
L S W C Q O N V D K T V O L D
E C U L G D F L W B Q X G I B

DOUGHNUT
YORKSHIRE
DESSERT
PANCAKE

CAKE
CHRISTMAS
TRIFLE

SUNDAE
PUDDING
CHEESECAKE