

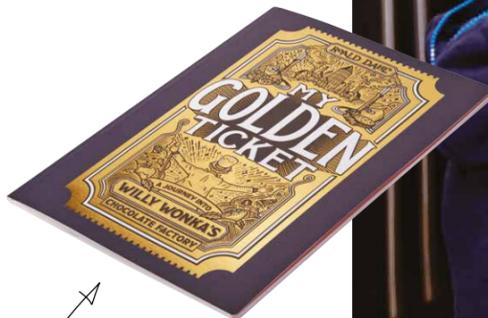
# get CRAFTY

LEONORA BAMFORD AND NANNY ANITA SHARE THEIR FAVOURITE SEASONAL ACTIVITIES AND DAYS OUT

I've been humming Christmas carols for quite a few weeks now and the run up to the big day is well on its way. Our home is a hive of excitement and the children have been glued to Google's Santa Tracker showing exactly where Father Christmas is at any given moment.

I must say I'm feeling rather smug, as I somehow started present buying in June! As for grandparents and friends at school, Nanny Anita and I have a production line of pine cone tree decorations going. It makes a happy change to the weighty salt dough and we love finding cones of all shapes and sizes on our winter walks. Fast forward to New Year and we're all learning how to make poppers. This is something the kids need a little supervision with, but has been a huge hit.

In keeping with the indulgent time of the year, I've also been making chocolate mousse with the children. This is an old recipe from my childhood and is incredibly easy. The only thing we all fight over is who gets to lick the bowl! **L**



I love to buy bespoke gifts for my godchildren and this year have picked these magical personalised books  
WILLY WONKA'S MY GOLDEN TICKET BOOK. FROM £19.99  
WONDERBLY.COM



## NEW YEAR'S EVE PARTY POPPERS

You will need:

- loo roll tube or paper cup
- balloon • scissors • tape • sequins

### Method

- Tie up the end of the balloon (don't inflate it), then cut the top end off. Keep the tied-off end and throw the top end away.
- If using a paper cup, cut off the bottom, if using a loo roll tube, you

don't need to cut anything.

- Place the balloon on the end of the loo roll tube or paper cup.
- Secure the balloon in place with tape. Washi tape is great for this.
- Place a handful of sequins inside the loo roll tube/paper cup.
- To shoot them out, pull the end of the balloon back and then let go.

## CHOCOLATE MOUSSE

You will need:

- 250ml double cream • 150g cooking chocolate • 50g milk chocolate • 3 eggs • 2 tbsp sugar

### Method

- Put the double cream into a pan on a medium heat and leave to warm up.
- Let the children break the chocolate up into small pieces.
- Once the cream starts to steam, remove it from the heat and add the chocolate. Avoid giving it a stir – it will melt on its own!
- Separate the eggs, putting the yolks aside in a small bowl and the

whites in a large clean bowl.

- Whisk the whites until they reach soft peaks, then add 1 tbsp of sugar at a time and whisk until shiny.
- Next, stir the chocolate mixture and make sure it's cooled a little.
- Add the egg yolks and combine.
- Slowly fold in spoonfuls of the chocolate mixture into the egg whites one at a time until everything is combined. Don't be too heavy-handed with it.
- Pour the mixture into individual ramekins or glasses, or a big bowl, and leave to cool in the fridge.
- My children love decorating the top with sprinkles and raspberries!



PHOTOGRAPHY: HELENE SANDBERG, ISTOCK



## CHRISTMAS AT KEW

There are always plenty of wonderful things to do in the capital at this time of year, but I've been longing to take the children to Christmas at Kew Gardens for years. This year, its festive trail will feature more than a million twinkling fairylights – I've even heard, through the grapevine, rumours of a chorus of singing trees! Wednesday 22 November to Monday 1 January 2018, 5pm to 10pm. [kew.org](http://kew.org)

## PINE CONE DECORATIONS

You will need:

- pine cones • paint • thread • mini pom-poms • glue • paint brushes • glitter glue (optional)

### Method

- Paint your pine cones green and leave to dry.
- Use some glue to stick pom-poms to the end of some of the scales.
- If you want, you could add a little bit of glitter glue to the ends of all the scales to make them sparkle.
- Finally add some thread to the top of the pine cone so you can hang it on your Christmas tree.

