



*Make Your Own*  
**VICTORIAN CHRISTMAS**

HOW TO MAKE WASSAIL PUNCH

**INGREDIENTS:**

**Wassail Punch:**

6 small apples, washed, cores removed  
1 litre/1 pint 15¼fl oz beer or cider  
2 cinnamon sticks, crushed using a mortar and pestle  
2 pinches ground cloves  
freshly grated nutmeg, to taste

To sweeten the wassail punch, add 500g/1lb 2oz of sugar to the beer or cider before heating it.

Serves 4-6 people

**RECIPE:**

**Step 1: Roast the apples**

Preheat the oven to 190C/375F/Gas 5.

Score each apple around the middle using a sharp knife.

Place the apples into an ovenproof dish and roast in the oven for 45-50 minutes, or until the apples have softened and the skins are beginning to split.

**Step 2: Heat the cider and add spices**

Meanwhile, heat the beer or cider in a saucepan over a low heat. Add the spices, stir well, and continue to heat through until the surface of the liquid starts to foam.

**Step 3: Serve with apples and lemon slices**

Add the lemon slices and roasted apples, then serve whilst hot.