

## **Great Bricett Notes:**

<http://greatbricett.suffolk.cloud/>

### **Church Cleaning**

The usual team will be cleaning the church on Friday 13<sup>th</sup> December 2024 and Friday Jan 17<sup>th</sup> 2025

### **Church Flowers**

We shall be decorating the church for the Christmas Season on Saturday 14<sup>th</sup> December. As usual we'll do the windowsills with holly, ivy and candles but would welcome others to bring additional decorations before the Carol Service the next day.

### **Services in December**

15<sup>th</sup> December – 6 pm **Candlelit Carol Service** followed by Mulled wine and Mince pies. Kick start your Christmas celebrations with a traditional Carol Service. Parking will be well signposted.

Come and see how lovely the church looks now that the internal render has been replaced and repainted; the east wall is as yet unfinished while further investigation takes place on how best to stabilize the cracks.

There will not be a Christmas Day Service in Great Bricett this year, please feel free to attend one of the other churches in the benefice.

### **Christmas Services**

24<sup>th</sup> December – 6.30 pm Carol Service at Flowton  
- 2 pm Carol Service at Barking  
- 5 pm Carols in Church at Battisford

25<sup>th</sup> December – 8 am Holy Communion at Flowton  
- 9.30 am Christmas Celebration at Offton  
- 9.30 am Holy Communion at Battisford

There are many other services over the Christmas period please see the Service Pattern at the back of the magazine.

### **Services in January 2024**

19<sup>th</sup> January – 9 am Holy Communion in Great Bricett

For all other services please see the Service Pattern at the back of the magazine.

### **Carol singing around the Village – Sunday 22<sup>nd</sup> December meeting at 5 pm for 5.30pm**

Do come and join us! Singers required plus cheery door knockers to collect donations! The carol singers are invited to meet at The Old Vicarage **at 5pm** for a warming drink and nibbles ready to start **at 5.30pm**. Supper and another warming drink will be served afterwards at The Old Astra Cinema.

Please listen out for the singers who will stop at various spots around the village; Please have your donations for the Church Repair Fund ready.

## **Christmas recipes – with thanks to Delia’s Happy Christmas**

### **Italian Chocolate Nut Christmas Cake**

225g dark chocolate, 25g unsalted butter, melted and slightly cooled, 2 tbs fine breadcrumbs, 225g whole blanched hazelnuts, 225g walnut pieces, 5 drops vanilla essence, 65 ml brandy, 1 tsp ground cinnamon, 200g golden caster sugar, 5 eggs separated, the chopped peel of 1 large orange. (And yes, no flour!)

Prepare a 20 cms loose bottomed cake tin by buttering well and sprinkling the breadcrumbs inside. Put the hazelnuts, walnuts and broken up chocolate into a food processor and pulse until grainy but not fine. Transfer to a large bowl add the vanilla, brandy, cinnamon, butter and sugar mixing well. Gradually add the egg yolks mixing very well then finally the orange peel. Beat the egg whites to stiff peaks and gradually add to the mixture allowing to retain plenty of air. Spoon the mixture into the prepared tin and bake at 180C /160 fan for just over an hour. The cake should feel spongy in the centre. Can be eaten at tea time or as a dessert with whipped cream.

### **Panettone Bread and Butter Pudding**

400g panettone cut into slices 1.5 cms thick, 60g raisins, 150 ml Marsala, 50g butter, 20g candied peel, 175 ml milk, 175 ml double cream, 60g golden caster sugar, zest of a lemon, 4 eggs beaten, ½ grated nutmeg.

Prepare a 1.5 l baking dish by buttering well.

Begin by putting the raisins in a small pan with 50ml of the Marsala, bring to simmering point then remove from the heat and leave for 40 mins.

Butter the slices of panettone, cut into quarters and arrange in the bottom of the prepared dish.

Drain the raisins saving the marsala, and arrange half over the panettone with the candied peel.

Arrange the remaining slices on top overlapping to leave the crusts showing. Sprinkle the remaining raisins on top.

In a very large glass jug, place the milk, cream, remaining Marsala and the Marsala from the raisins. Using a mini whisk, add the beaten eggs, lemon zest and caster sugar.

Pour this mixture over the panettone and grate the nutmeg on top.

Bake for an hour or so at 180 C or 160 fan until crispy on top and set in the centre.

Serve with chilled pouring cream.

### **Magazines**

Please remember there will be no magazine in January and your subscription of £5.00 p.a. will be payable with the February magazine. We hope you all have a very Happy Christmas and New Year.