



Family Fun Time

Read “Christmas Eve with the Córdobas” (page 4). You don’t need money to give good gifts to those you love!

Priceless Gifts


Here are some priceless gift ideas. Which of these can your family give this Christmas? Make a plan!



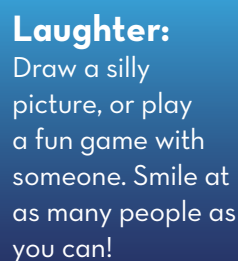
Listening: Talk to grandparents, neighbors, or friends. Ask them about themselves.



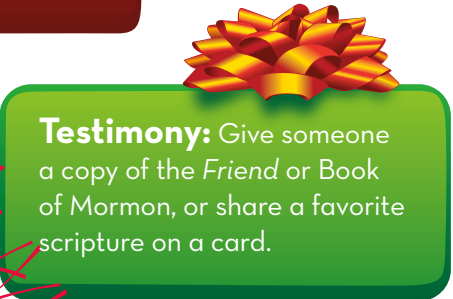
Service: Help with the dishes, leave a nice note, or make cookies for a neighbor.



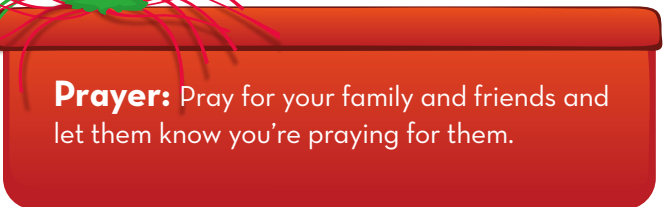
Love: Give hugs, kisses, and compliments to your family! Tell someone you’re sorry. Say something nice to someone you don’t know yet.



Laughter: Draw a silly picture, or play a fun game with someone. Smile at as many people as you can!



Testimony: Give someone a copy of the *Friend* or Book of Mormon, or share a favorite scripture on a card.



Prayer: Pray for your family and friends and let them know you’re praying for them.

Picarones

Make this fun Peruvian dessert! Be sure to get an adult’s help. (Makes about 12 *picarones*.)

1 cup flour	1/4 teaspoon nutmeg
1 teaspoon baking powder	2 cups canned pumpkin purée
2 teaspoons sugar	vegetable oil for frying
1/2 teaspoon salt	2 tablespoons fresh lime juice
1/4 teaspoon cinnamon	1/4 cup honey

1. Mix the flour, baking powder, sugar, salt, cinnamon, and nutmeg in a bowl. Stir in the pumpkin until just smooth.
2. Put about 2 inches (5 cm) of oil in a heavy skillet. Heat over medium-high heat until about 350°F (180°C).
3. Use a spatula to scrape the dough into a large resealable plastic bag. Twist the top of the bag to push down the dough. Snip off one corner of the bag.
4. Squeeze the dough into circles in the heated oil. Fry the circles until golden brown, about 30 seconds, on each side. Drain on paper towels.
5. Mix the lime juice and honey. Drizzle it over the hot *picarones* and serve warm.

