

Barnsley Museums Festival: Owl Porridge



Lots of creatures live at Worsbrough Mill Country Park- Why not try making your porridge look like one of our owls?

You will need:

- 1 ½ cups of rolled oats
- 3 cups of Milk or milk and water combined
- Decorations for eyes – grapes or chocolate buttons
- Decorations for nose – raisins or triangular piece of buttered wholemeal toast
- Decorating icing pen (see individual instructions)
- Cup
- Pan
- Wooden spoon

Serves 4

1. Measure the dry rolled oats and add to the pan.
2. Add the measured milk and mix well with a wooden spoon.
3. (Grown up bit) Place the pan on the hob on a low heat-medium heat Stir regularly until the mixture begins to boil. Cut a grape in half for the eyes.

4. Gently simmer your owl porridge for approximately 1.5 - 2 mins.
5. Spoon the mixture into bowls and decorate your owl. Use the icing pen to draw the wings, add grapes for eyes, raisins for ears and claws and the buttered small triangle toast for a beak.

Add more milk if you like a runnier porridge



WORSBROUGH MILL
WORKING MILL & COUNTRY PARK

BARNSELY MUSEUMS



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