



HOW TO MAKE DRIED ORANGE SLICES



*A simple, natural way to bring
warmth and beauty to your
Christmas home.*



YOU'LL NEED



- ♥ Oranges
- ♥ Sharp knife
- ♥ Baking tray
- ♥ Parchment paper
- ♥ Oven



METHOD

- 1 Slice oranges approximately 5 mm thick.
- 2 Pat both sides dry using kitchen paper.
- 3 Arrange in a single layer on a lined baking tray.
- 4 Bake at 90–100°C (fan) for around 3–4 hours.
- 5 Turn the slices every hour.
- 6 Allow to cool completely on a wire rack.
- 7 Store in an airtight container until Christmas.



PERFECT FOR

- ♥ Wreaths
- ♥ Garlands
- ♥ Gift wrapping
- ♥ Christmas trees
- ♥ Table centrepieces
- ♥ Potpourri
- ♥ Decorative bowls
- ♥ Homemade decorations
- ♥ Candles & lanterns
- ♥ Mantel displays



LITTLE TIP



*If some slices are still
slightly soft after baking,
leave them on a cooling
rack overnight.
They will crisp up
perfectly as they dry.*



BEAUTIFUL & NATURAL



*Each slice is unique
and imperfect – just
like the handmade
Christmas traditions
that make our
homes so special.*



Make a little magic. Create a memory. Celebrate the season.

