

BAKING
WITH
MOTHER
CHRISTMAS

Festive Recipes

FROM THE
Lapland
ELVEN WORLD

Crispy Christmas Puddings

Approx time: 30-45 minutes (plus setting/cooling time)

Makes: 12

Ingredients

Crispy Cakes

140g milk chocolate, broken up

70g dark chocolate, broken up

180g mini marshmallows

140g butter

80g golden syrup

140g rice krispies

To decorate

100g white choc

12 holly sugar decorations

Equipment

Saucepan

Large heatproof bowl

Spatula/wooden spoon

Lined baking tray

Small heatproof bowl and
saucepan



Method

Line a 12-hole non-stick muffin tin with small circles of greaseproof paper to cover the base.

In a large heatproof bowl over a pan of simmering water, melt the milk and dark chocolate, butter and golden syrup, making sure the bowl doesn't touch the water. Stir until the mixture has fully melted. Take off the heat and stir in the rice krispies until they're completely coated.

Roll into 12 balls and place onto a lined baking tray and pop then in the fridge to set.

Meanwhile melt the white chocolate in the microwave or in a heatproof bowl over simmering water. Allow to cool for 5 minutes. Carefully remove the cakes from the fridge and Spoon over a generous teaspoon of white chocolate allowing it to drip slightly down each side. Decorate with a holly and berry sugar decoration and allow to set.

Enjoy!