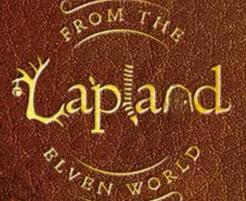
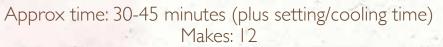
## BAKING WITH MOTHER CHRISTMAS

Festive Recipes



Crispy Christmas Puddings



## 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!

IOTHER HRISTMAS

