

Christmas pudding

RICE CRISPY CAKES

A fun variation on a classic make-with-the-kids treat. This version adds festive magic to rice crispies with its jolly christmas pudding decoration. Contains nuts.



INSTRUCTIONS

- 1 Add butter, milk chocolate and peanut butter into a saucepan. Heat on a medium heat until everything has melted.
- 2 Sprinkle in choco crackles and cover them evenly in the melted chocolate
- 3 Cover an egg cup with cling film and fill with the mixture. Press down on the top to create a flat base and then turn the egg cup upside down to release the mix. Remove the cling film and let them chill to become firm.
- 4 Melt the white chocolate in the microwave and spoon over each pudding once they have set.
- 5 Make holly leaves and berries out of the ready to roll icing and place on top
- 6 Serve and enjoy

INGREDIENTS

50g Morrisons Choco Crackles
50g butter
100g milk chocolate
2 tbsp crunchy peanut butter
80g white chocolate
250g ready to roll icing

SERVES 12

Total time required: 40 mins
Preparation time: 25 mins
Cooking time: 15 mins