TASTY SEASONAL RECIPE IDEAS



Christmas Pudding Rice Krispie Cakes

Fun to make with kids - top chocolate, peanut and raisin puffed rice cakes with white chocolate and festive holly icing.

Ingredients:

50g rice pops (we used Rice Krispies)
30g raisin, chopped
50g butter
100g milk chocolate, broken into pieces
2 tbsp crunchy peanut butter
30g mini marshmallow
80g white chocolate
Ready-made icing holly leaves

Method

- Put the rice pops and raisins into a bowl. Put the butter, milk chocolate, peanut butter and marshmallows into a small saucepan. Place on a medium to low heat and stir until the chocolate and butter have melted but the marshmallows are just beginning to melt.
- Pour onto the rice pops and stir until well coated. Line an egg cup with cling film. Press about a tablespoon of the mixture into the egg cup. Press firmly and then remove, peel off the cling film and place the pudding into a cake case, flat-side down. Repeat with the remaining mixture. Chill until firm.
- Melt the white chocolate in the microwave or in bowl over a saucepan of barely simmering water. Spoon a little chocolate over the top of each pudding. Top with icing holly leaves.

