



Christmas Pudding Rice Cereal Cakes

Ingredients

50g rice cereal
30g raisins
50g butter
100g milk chocolate
2 tbsp crunchy peanut butter
30g mini marshmallows
80g white chocolate
Icing decorations such as holly leaves (these can be bought pre-made)

Equipment

Chopping board
Sharp knife
Hob
Small bowl
Medium saucepan
Large mixing bowl
Wooden spoon
Egg cup
Cling film
Microwave

Method

1. Chop the raisins and break your milk chocolate into pieces.
2. Put the butter, milk chocolate pieces, peanut butter and marshmallows into your saucepan and heat gently on a low heat. Stir the mixture until the chocolate and butter have melted and the marshmallows are just going gooey.
3. Pour the sticky butter, milk, peanut butter and marshmallow mixture into your bowl with the raisins and rice cereal and stir well until everything is mixed together and coated.
4. Line your egg cup with cling film and then press about a tablespoon of the mixture into the egg cup.
5. Press the mixture down firmly and then pull the cling film out of the egg cup and remove from your rice cereal ball. Place the ball, flat side down, into one of the cupcake cases.
6. Continue steps 4 and 5 until you have used up all your mixture. You should be able to make between 10 and 12.
7. Place the rice cereal cakes in the fridge and chill until they are firm.
8. Whilst the rice cereal cakes are chilling, put the white chocolate in a small bowl and melt in the microwave. Do this in short bursts to make sure that the chocolate doesn't burn.
9. Once the chocolate is melted and the cereal cakes are firm, spoon a little chocolate over the top of each pudding.
10. Top the white chocolate with your pre-made holly leaf decorations.