



Make Your Own Rice Krispie Christmas puddings

Ingredients:

225 gm Rice Krispies

225 gm golden syrup

110 gm drinking chocolate

110 gm margarine

Method

1. In a large saucepan melt the margarine and syrup together
2. Add the drinking chocolate to the saucepan stirring all the time. Let the mixture bubble together for 2 minutes .
3. Remove from the heat and add the Rice Krispies. Mix until the Rice Krispies are covered in the chocolate mixture.
4. Allow to cool for a few minutes. Wet your hands and form the Krispies into balls and place into a paper cake case and allow to set.

To decorate I used some fondant white roll out icing
Roll out the fondant using a rolling pin and cut out a circle then cut the circle into a star using a knife. Place the stars on top of the puddings and press down. Colour some fondant with red colouring and make some holly berries by rolling into small balls. Lightly wet the top of the cupcake with water and place on the balls.



Chefs Tips

Always wash your hands before you start to cook

Ask an adult to help with the cooker and knives

Clean up when you have finished

Smile and enjoy cooking!

