



Mini Rice Krispie Cake Christmas Pudding

This is a really fun recipe that is easy to put together and really effective, a great addition to a homemade Christmas gift hamper!

Ingredients

- 150g of puffed rice cereals like Rice Krispies
- 100g of unsalted butter, plus a little extra for greasing
- 100g marshmallows (I find the mini ones work best as they melt quicker)
- 300g milk chocolate broken into small pieces
- 4 tablespoons of icing sugar
- 1 teaspoon of water
- Pre-made red fondant icing
- Pre-made green fondant icing

Directions

- Place the butter, marshmallows and 100g of the chocolate into a saucepan and melt over a low heat, once everything is melted and fully combined add the rice cereals and mix until the rice is fully coated and leave to cool for a little bit until cool enough to handle.
- Once the mixture is cool enough to handle either with your hands or using an ice cream scoop, make ball shapes and then press down onto a lined surface to make a

flat bottom, it should resemble a Christmas pudding shape. The size depends on how big you would like them to be.

- Once all the mixture has been shaped, melt the remaining chocolate and pour a light layer over the top of the Christmas puddings.
- While the chocolate is setting, mix together the icing sugar and water, be careful not to add too much water as you want it to stay in place and not run off your Christmas puddings.
- Take your red fondant icing and make small balls to represent holly berries, and with the green fondant icing roll out to about 5 ml thick and either hand cut or use a small leaf shaped cutter to make two holly leaves for the Christmas pudding.
- Once the chocolate is set, place a small spoon of the icing sugar icing on top of each cake, this should look like it's slightly dripping down the pudding, add 2 or 3 berries to the top along with two holly leaves.
- Leave the puddings to set at room temperature before packaging them.