# Christmas Pudding Rice Cereal Cakes

These mini Christmas puds will be a crowd pleaser at any festive party!

## Ingredients:

- 50g of rice cereal
- 30g of raisins
- 50g of butter
- 100g of milk chocolate
- 2 tablespoons of crunchy peanut butter (optional)
- 30g of mini marshmallows (optional)
- 80g of 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
- 12 Cupcake cases

# Step 1
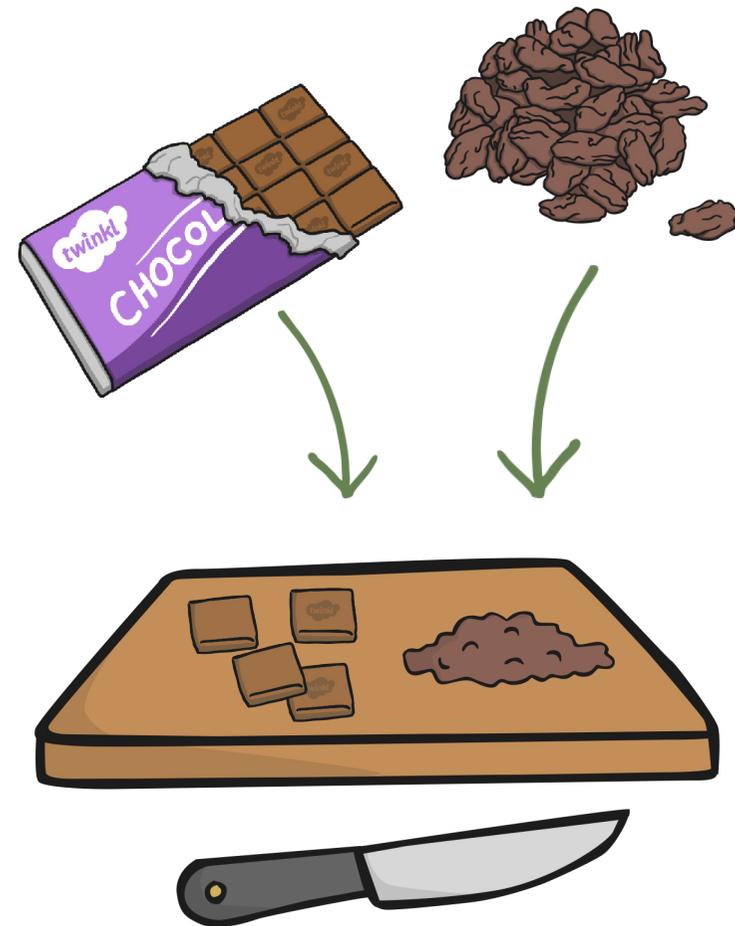


Chop the raisins and break your milk chocolate into pieces.

## Step 2
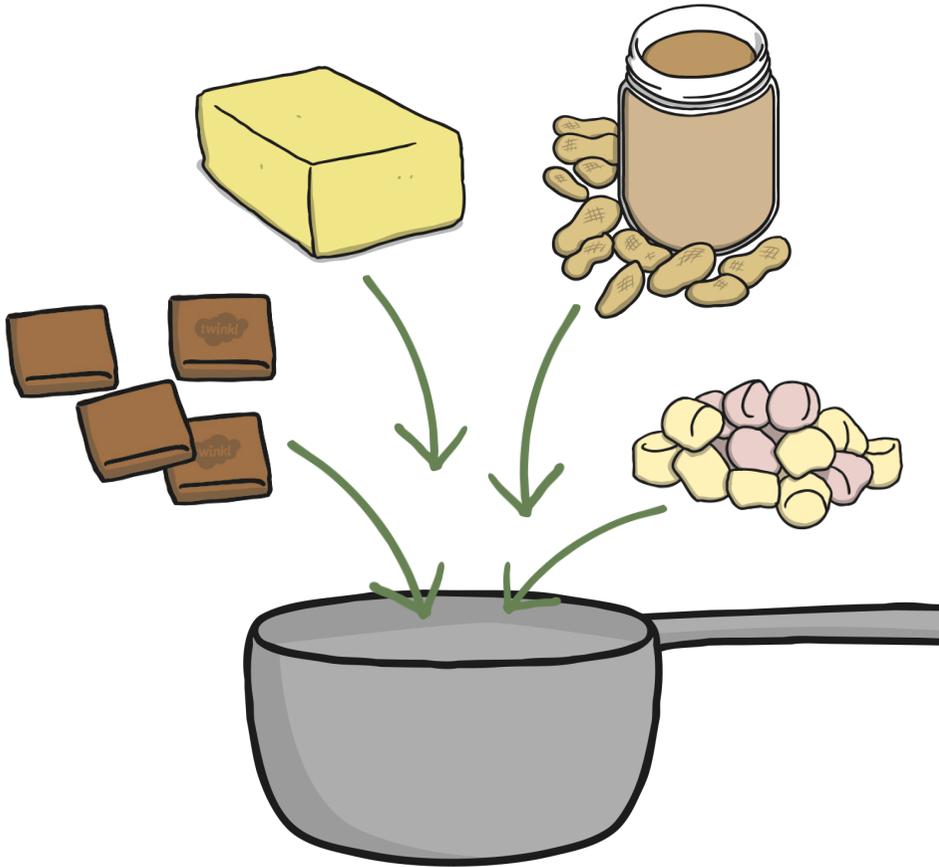
Put the butter, milk chocolate pieces into your sauce pan. Add the peanut butter and marshmallows if using. Stir the mixture until the chocolate and butter have melted.

## Step 3
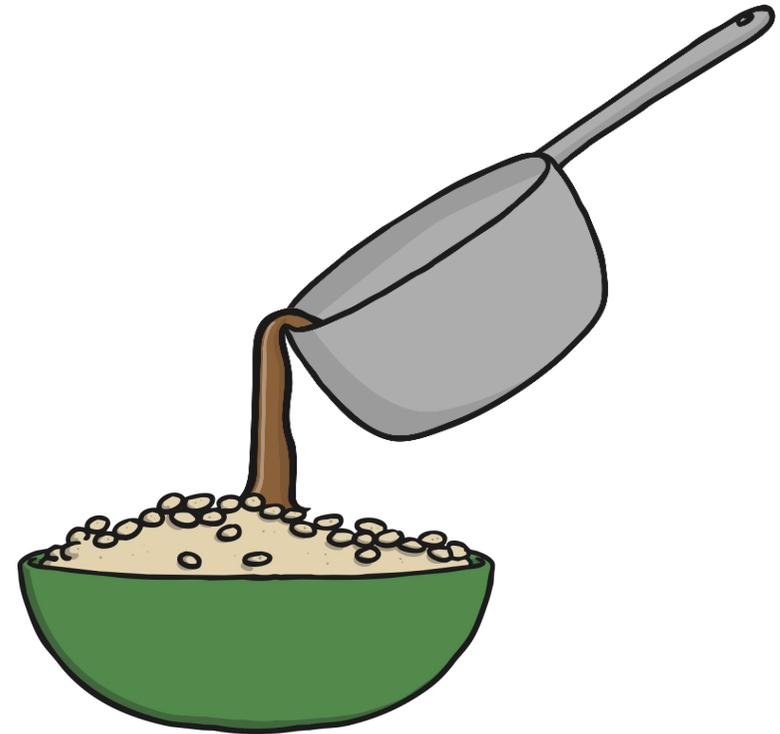
Pour the mixture into your bowl with the raisins and rice cereal and stir well until everything is mixed together and coated.

# Step 4

Line your egg cup with cling film and then press about a tablespoon of the mixture into the egg cup.

# Step 5
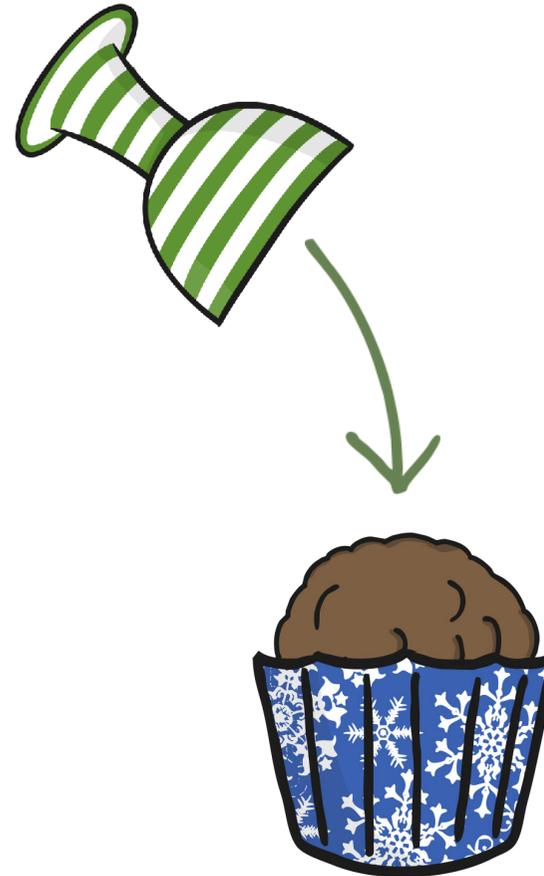
Press the mixture down firmly and then pull the cling film out of the egg cup and remove from your rice cereal ball. Place the ball, flat side down, into one of the cupcake cases.

# Step 6
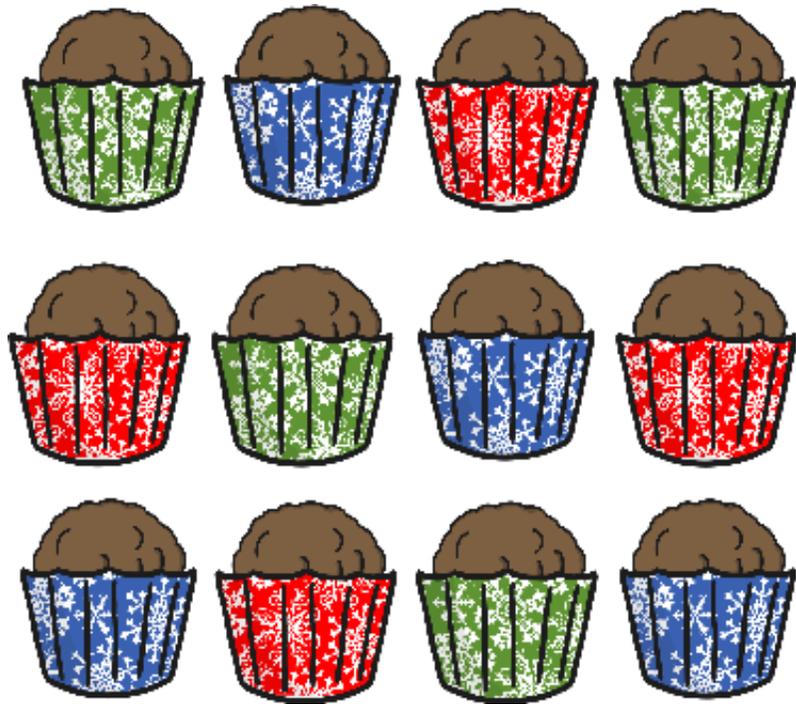
Continue steps 4 and 5 until you have used up all your mixture. You should be able to make between 10 and 12.

# Step 7

Place the rice cereal cakes in the fridge and chill until they are firm.

# Step 8
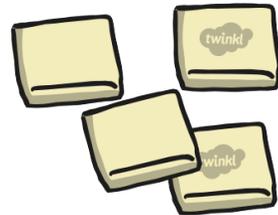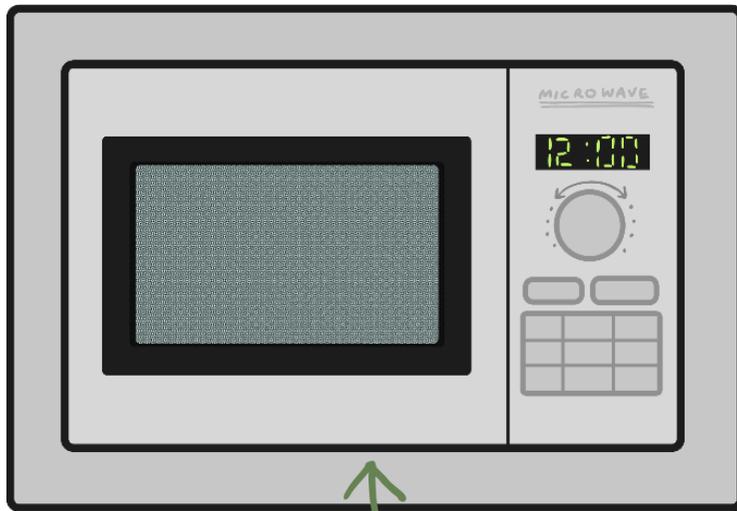


Whilst the rice cereal cakes are chilling, put the white chocolate in a small bowl and melt in the microwave. Do this in short bursts to make sure that the chocolate doesn't burn.

# Step 9
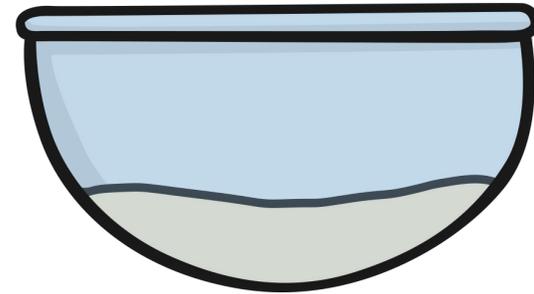


Once the chocolate is melted and the cereal cakes are firm, spoon a little chocolate over the top of each pudding.

# Step 10
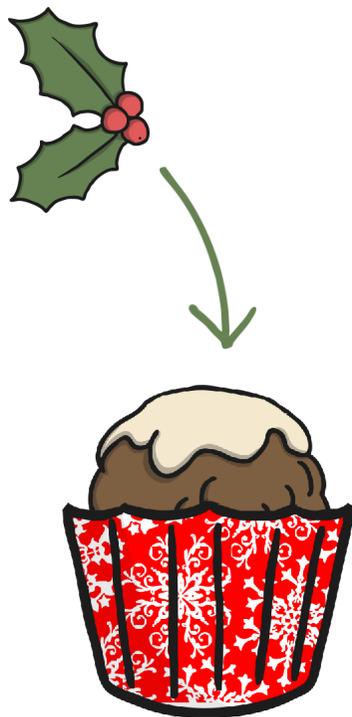
Top the white chocolate with your premade holly leaf decorations.

# Step 11

Tuck in to your fun festive treat!