

## Crispy Christmas Puddings

### Ingredients

100g of Rice Krispies

50g of butter

180g of mini marshmallows

200g of milk chocolate

50g of white chocolate

Green and red food colouring

Fondant icing

Prep 30 minutes

Chill 30 minutes

Serving approximately 18 puddings and can keep in the fridge for up to a week

These super easy fun Rice Krispy Christmas treats are perfect for chocolate lovers of all ages to get involved in making with no soggy bottoms in sight.

1. Melt the milk chocolate and butter in the microwave, then add the marshmallows and blast the mixture in the microwave for another 30 seconds. Stir this all together until you have a bowl of fully melted gooey goodness.

Alternatively, you can melt the butter and milk chocolate on the hob over a low heat. Remove from the heat and add the marshmallows, stirring until fully incorporated.

2. Add Rice Krispies to a large bowl and pour over the chocolatey mix. Stir this together until everything is fully coated.
3. Use a teaspoon to divide the mixture into equal amounts and get rolling.

Top Tip: if you wet your hand slightly it's easier to roll the mixture into a ball shape

4. Line a tray with greaseproof paper to pop your puddings on once you have rolled them and leave them to chill in the fridge for 30 minutes.
5. Melt the white chocolate and drizzle a dollop on the top of each pudding.
6. Next, make small holly leaves and berries out of fondant icing for the top of your puddings. Alternatively, you can use ready-made decorations or even sprinkles.
7. Finally, pop the kettle on and dig in.

