



# MINI CRISPY CHRISTMAS PUDDINGS

Prep: 30 mins    Cook: 5 mins    plus chilling

Level of difficulty - Easy

## Ingredients

50g rice pops/Rice Krispies  
30g raisin , chopped  
50g butter  
100g milk chocolate , broken into pieces  
2 tbsp crunchy peanut butter  
30g mini marshmallow  
80g white chocolate  
ready-made icing holly leaves  
or ready-made icing and green food colouring.

## Method

### Step 1

Put the rice pops and raisins into a bowl. Put the butter, milk chocolate, peanut butter and marshmallows into a small saucepan. Place on a medium to low heat and stir until the chocolate and butter have melted but the marshmallows are just beginning to melt.

### Step 2

Pour onto the rice pops and stir until well coated. Line an egg cup with cling film. Press about a tablespoon of the mixture into the egg cup. Press firmly and then remove, peel off the cling film and place the pudding into a cake case, flat-side down. Repeat with the remaining mixture. Chill until firm.

### Step 3

Melt the white chocolate in the microwave or in bowl over a saucepan of barely simmering water. Spoon a little chocolate over the top of each pudding. Top with icing holly leaves.