

CHRISTMAS PUDDING KRISPY CAKES RECIPE

INGREDIENTS

375G Rice Krispies

500G Golden Syrup

250G Phase Margarine

100G Custard Powder

80G Coco Powder

125G Icing Sugar

15ML Water

20 Glace Cherries

20 Cupcake Cases

METHOD

- 1** Melt the margarine and syrup in a heavy bottomed pan. Heat gently, do not boil.
- 2** Mix in the custard powder and coco.
- 3** Mix in the Rice Krispies and combine until evenly mixed
- 4** Use a ice cream scoop and portion the mix into cupcake cases - keeping the round ball shape and chill to set
- 5** Mix the icing sugar and water - spoon onto the Krispy cakes to make a drizzle like the pictures below
- 6** Top each cake with a single glace cherry

