

CHRISTMAS PUDDING CAKE POPS

Ingredients:

100g/4oz madeira cake
100g Oreo cookie
150g bar milk chocolate, melted

To Decorate:

200g bar milk chocolate, melted
100g bar white chocolate, melted.
Red and green icing tubes

Method

STEP 1

Break the Madeira cake and cookies into the bowl of a food processor, pour in the melted milk chocolate and whizz to combine.

STEP 2

Tip the mixture into a bowl, then use your hands to roll into about 10- 15 walnut-sized balls, depending how big you want them to be, and place on greaseproof paper. Chill for 1 hr or until really firm.

STEP 3

Push a skewer into each ball, and dip into the melted milk chocolate, or spoon the milk chocolate over the cake balls to completely cover. You should end up with a little puddle around each one that will look like the plate. Chill again. When cooled drizzle some white chocolate over the top so it looks like the rum sauce. Chill and then finally add some holly and berries with the icing tubes.

