



Ingredients

- 255g chocolate caramel nougat bars
- 120g rice crackles
- 90g unsalted butter
- 50g white chocolate
- Red and green fondant icing (or glacé cherries)

Christmas Pudding Rice Crackle Treats

Method:

1. Line a tray or plate with baking paper.
2. Melt the chocolate caramel nougat bars and butter over a low heat. The melted mixture will have a 'gloopy' look.
3. Pour the rice crackles into the melted mixture and stir in until they are completely coated.
4. Scoop up handfuls of the mixture and roll into balls (you may need to oil your hands slightly then the mixture doesn't stick to you). You can use an ice cream scoop for more even sizes. Place each ball on the lined tray or plate.
5. Leave to set for a couple of hours. You can speed up this process by placing them in the fridge.
6. Melt the white chocolate in a heatproof bowl over a pan of boiling water, or on short blasts in the microwave.
7. Spoon the white chocolate over the crispy balls to look like white brandy sauce.
8. Decorate the tops with holly berries and leaves made from fondant icing or red and green glacé cherries.
9. Leave to set completely then transfer to a serving plate when ready to serve.