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Cocoa Krispie ‘Christmas Pudding’

A classic school lunch favourite that transforms into a festive showstopper when decorated like a Christmas pudding!

Ingredients list

150g Golden Syrup

150g Margarine

150g Granulated Sugar

50g Cocoa Powder

200g Rice Krispies

Your choice of glace cherries with white icing or colourful icing to decorate as holly and berries!

Method

1. In a large saucepan, slowly melt the margarine, sugar and syrup.
2. Sieve the cocoa and add to the pan.
3. Take the pan off the heat and stir in the Rice Krispies to make sure they are all coated.
4. Portion the mixture into paper cases and shape into balls.
5. Top with icing and a glace cherry half or decorate with colourful icing.