

How to Make Christmas Pudding Rice Cereal Cakes

Ingredients:

50g of rice cereal, 50g of butter, 100g of milk chocolate pieces, 80g of white chocolate pieces, holly leaf decorations.

1. Put the butter and milk chocolate pieces into a saucepan. Heat and stir the mixture until it has melted.
2. Pour the mixture into a bowl with the rice cereal and stir until everything is coated.
3. Roll the mixture into balls and place the balls into cupcake cases.
4. Place the cakes in the fridge and chill until they are firm.
5. Melt the white chocolate in the microwave and pour a little onto each pudding cake.
6. Top with holly leaf decorations.



Quick Questions



1. Name one piece of equipment you need for this recipe.

2. Can you think of another word that means 'firm'?

3. In step 5, why do you think you melt the white chocolate?

4. Can you order these steps by putting numbers 1-4 in the boxes?

Roll the mixture into balls.

Put the butter and chocolate in a saucepan.

Pour the mixture into a bowl.

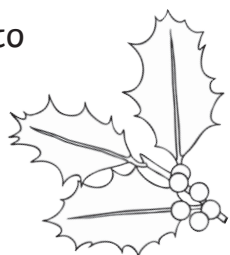
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Quick Questions



1. Name one piece of equipment you need for this recipe.

Accept any of the following: saucepan, spoon, bowl, cupcake cases, fridge, tray, microwave.

2. Can you think of another word that means 'firm'?

Hard, strong, solid.

3. In step 5, why do you think you melt the white chocolate?

Accept any inferential answer e.g. Because you need to be able to pour it onto the cakes

4. Can you order these steps by putting numbers 1-4 in the boxes?

Roll the mixture into balls.

3

Put the butter and chocolate in a saucepan.

1

Pour the mixture into a bowl.

2

Place the cakes in the fridge.

4