

Mallowpuff Christmas Puddings

Yield: 12 Total Time: 20 minutes

Delicious Christmas Treats, so easy to make, and fun for young and old



Ingredients

- Packet of Mallowpuffs
- White Chocolate (Use blocks of nice stuff rather than cooking chocolate but up to you!)
- Jaffas
- Mint Leaves Lollys or green jubes

Instructions

1. Freeze the Mallowpuffs ahead of time to ensure the white chocolate does not melt the biscuit but up to you.
2. Slice the green mint leaves until they are small and look like mini leaves.
3. Melt the white chocolate in the microwave or double boiler - if using the microwave melt for 30 seconds, then stir, then 10 second intervals stirring in between until just completely melted and smooth.
4. Set up your mallowpuffs on a tray.
5. Using a teaspoon drizzle a small amount of white chocolate over the top of a mallowpuff - using your spoon to gently encourage the chocolate to drizzle down a few sides.
6. While the chocolate still melted add the Jaffa to the top and one or two sliced green lollies.
7. Pop aside to set and repeat!
8. Set aside in the fridge until you need them - if you temper your chocolate you will of course get a better room temp result.