

Mini Christmas Puddings

A sticky, messy child-friendly recipe!

Ingredients

- 1 – 3 children. Any more and you may have to vacate the house for a few days while industrial cleaners rid your house of stickiness and crumbs.
- 200g / 8oz plain chocolate
- 50g / 2oz butter
- 2 x 15ml tablespoons golden syrup
- 200g / 8oz of digestive biscuits or similar. We like to use Hobnobs!
- 150g / 6oz mixed dried fruit. If yours are like my fussy brood, leave the different fruits separate and allow the children to choose their own.
- White, green and red ready-rolled icing.
- 1 tbsp icing sugar
- 1 tbsp jam (or jelly for my friends across The Pond)



Method

- Threaten children with no chocolate if they don't wash their hands properly. Wash hands and marvel at the accumulation of dirt, felt-tip marker and sticky goo coating their grubby little fingers.
- Place the broken-up chocolate pieces, butter and syrup in a mixing bowl over a saucepan of water. Melt gently over a low heat. Stir occasionally for around 5 minutes, until smooth.
- Put the biscuits in a plastic bowl and let the children go wild bashing them with the end of a rolling pin. Prevent children from bashing each other.
- Stir the biscuit crumbs and dried fruit into the chocolate mixture and leave to cool for 30 minutes.
- Roll tablespoons of the mixture into balls – it should make around 24 balls. This is the really sticky bit! Place the balls on a plate, loosely cover with cling film and leave to chill until set.
- If you're a naughty parent, the children can lick the bowl now.
- Dust a clean surface (if you can find one) with icing sugar and thinly roll out the white icing. Cut into wavy shapes, brush with jam, then press onto the 'puddings'.
- Cut out green holly leaves and red berries to decorate your puddings.

Enjoy your Christmas puddings and ignore the messy kitchen!