

How to Make Christmas Pudding Puffed Rice Cakes

1 Ingredients:

- 5 • 50g of puffed rice
- 8 • 50g of butter
- 13 • 100g of milk chocolate pieces
- 18 • 80g of white chocolate pieces
- 21 • holly leaf decorations

22 Method:

- 30 1. Put the butter and milk chocolate pieces
38 into a saucepan. Heat and stir the mixture
42 until it has melted.
- 52 2. Pour the mixture into a bowl with the puffed
59 rice and stir until everything is coated.
- 68 3. Roll the mixture into balls and place the
72 balls into cupcake cases.
- 82 4. Place the cakes in the fridge and chill until
85 they are firm.
- 93 5. Melt the white chocolate in the microwave
101 and pour a little onto each pudding cake.
- 107 6. Top with holly leaf decorations.



1. Number the events from 1–3 to show the order in which they should happen.

- ☐ Place the cakes in the fridge.
- ☐ Put the butter and chocolate in a saucepan.
- ☐ Roll the mixture into balls.



2. Which word from the text means the same as 'solid'? Tick one.

- ☐ melted
- ☐ firm
- ☐ coated



3. What kind of decorations do you need?



4. In step 5, why do you think you need to melt the white chocolate?

Questions

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Answers



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- ☒ **firm**
- ☐ coated



3. What kind of decorations do you need?
You need holly leaf decorations.



4. In step 5, why do you think you need to melt the white chocolate?

Pupils' own responses, such as: The white chocolate has to be melted so you can pour it over the cakes to make them look like Christmas puddings.