

Christmas Mini Pudding Bites - Mich Turner Recipe



Easy

Baking expert Dr. Oetker has worked with Mich Turner to create yummy Mini Pudding Bites, perfect for little hands to create. A modern twist on the classic Christmas cake, these delicious mini cakes make perfect gifts for carol singers or an extra special treat for children and their friends.



For the cake:

675g left over cake – using different cake will vary the end result
100g mincemeat
50 g chopped mixed nuts
50g cocoa powder
25g Dr. Oetker Crystallised Ginger
1 tsp Dr. Oetker Natural Almond Extract
2tbsp orange juice
2 tbsp brandy

For the topping:

200g Dr. Oetker White Chocolate Chips - melted

To Decorate:

Dr. Oetker Ready to Roll Green Regalice
Icing sugar to dust
1-2cm Holly cutter (optional)
Dr. Oetker Red Designer Icing

Method

1. To make the puddings - crumble your leftover cake into a basin and add the remaining ingredients. Add sufficient liquid to give a moist yet firm consistency. Kids will love getting their hands into the bowl to help mix the ingredients together
2. Take a tablespoon of mixture at a time and roll into bite-sized balls. Place on a clean baking tray and then refrigerate for 20 minutes



3. Meanwhile melt the Dr. Oetker White Chocolate Chips in a clean bowl over a pan of simmering water until smooth. Allow to cool. Remove the puddings from the refrigerator and use a teaspoon to pour the white chocolate gently over the top and sides of each Christmas pudding. Children should be supervised – the chocolate will be hot

4. To decorate, start by making the holly. Knead the Dr. Oetker Ready to Roll Green Regalice on a clean work surface lightly dusted with icing sugar and roll out thinly. Let the kids safely stamp out holly shapes using a cutter, then place on a piece of crinkled aluminium foil to firm and create a 3D shape and texture

5. Position a holly leaf on the top of each pudding and allow to set. Finish by piping 3 red berries on each pudding using Dr. Oetker Red Designer icing.

These Christmas Puddings will keep for seven days. Store in a clean, dry container and present on a glass plate, Christmas dish or individually placed in mini festive cake cases.

Cooks Tip: For convenience you can use a ready bought sponge cake and mincemeat rather than making your own for these mini Christmas pudding bites.

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