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## Chocolate Christmas Pudding Rocky Road



### Ingredients

180g butter

35g golden syrup

200g dark chocolate

250g digestive biscuits

175g dried mixed Christmas fruit.

175g Glace cherries

50g Mini marshmallows

100g white chocolate

### (Optional)

Christmas sprinkles to decorate.

### Method

Melt the dark chocolate and golden syrup in a bowl over some boiling water.

In a separate bowl crush your biscuits into small pieces

Add your fruit and Marshmallows into the biscuit mix.

Melt the butter and pour over the biscuit mix. Give it a good stir to make sure the butter has been well absorbed.

Now add the melted dark chocolate and golden syrup to the biscuit mix

Line a pudding basin or a bowl with cling film and then place the biscuit mix into the bowl. Press well into the bowl, this will prevent it falling apart when you serve it.

Place the cake into the fridge to allow the chocolate to harden off. Give it at least 2 hours to fully set.

Once set turn out the cake on a platter or a board.

Melt your white chocolate and spoon the chocolate on the top to make it look like icing on a Christmas pudding. Decorate the top with sprinkles and a few left-over cherries.

