

# JINGLE BAKES

## Chocolatey reindeers

If baking with a child, please supervise them at all times

### Ingredients:

#### For the cakes:

- 150g chocolate, broken into chunks
- 50g butter
- 2 Tbsp golden syrup
- 120g rice crispy cereal

#### For the decoration:

- Small pretzels (for antlers)
- Sugar eyes (or 1 black icing pen)
- Red smarties (or for a less traditional twist, have multicoloured reindeer noses!)

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### Method:

1. Place 12 cupcake cases in a cupcake tin.
2. In a large microwave-safe bowl, add the butter, golden syrup and dark chocolate chunks and pop it in the microwave until melted. It's best to do this in short bursts of no more than 30 seconds, so that it doesn't overheat, and stirring in between.
3. Stir to make sure all the ingredients are combined and then add the rice crispy cereal to the bowl and give it another good stir, until the cereal is completely coated in the chocolate mixture.
4. Spoon the mixture evenly into the 12 cupcake cases and then decorate immediately with the pretzels at the top, the eyes in the middle and the nose at the bottom to make a reindeer face!
5. Once you're happy with your creations, pop them in the fridge for an hour or so until they're completely set.