

## Jake's Crispy Christmas Cakes

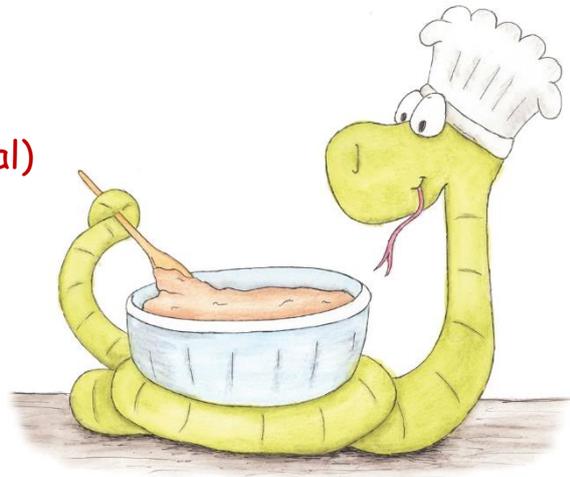
Jake loves to make these very simple scrummy yummy crispy cakes.

*Cooking is a lovely activity for developing language skills - talking about what you are doing, seeing, smelling, tasting, and what comes next. A great way to learn new words and concepts in context. Lots of opportunities for questions and answers and ideal for developing turn taking skills too.*

### You will need:

*You can vary the quantities to taste.*

- 50g Rice pops
- 30g Raisins (chopped)
- Crunchy peanut butter (optional)
- 50g Butter
- 100g Milk Chocolate
- 30g Mini marshmallows



### For decoration:

- White chocolate
- Sprinkles or chocolate beans

### Method:

- Put the rice pops and raisins into a large bowl.
- Put the butter, milk chocolate and marshmallows into a saucepan and stir over a low heat until the butter and chocolate have melted.
- As the marshmallows begin to melt remove from the heat.
- Pour the melted mixture onto the rice pops and raisins and stir everything together.
- Spoon the mixture into small cake cases and pop into the fridge until firm.
- Melt the white chocolate and drizzle on top of the puddings.
- You could also decorate them with coloured chocolate beans and sprinkles.