

Pudding Pops

This dish is a great way to use up delicious desserts, by turning Christmas pudding into cake pops.



What to do:

1. Crumble up your leftover Christmas pudding until there's no big chunks.
2. Add cream cheese to the cake and mix until its one big ball.
3. Separate the big ball into little balls in the size you desire and put them on a tray in the fridge for 10 minutes.
4. Melt the chocolate about 1 minute before you take the pops out of the fridge.
5. Put the sticks into the cake pops and dip the balls into the chocolate (top with sprinkles if you're having them).
6. Put them back in the fridge until the chocolate hardens.

Serve and enjoy.

What you need:

- Leftover Christmas pudding
- Cream Cheese
- White Chocolate (if you prefer milk or dark chocolate, use that)
- Sprinkles (Optional)
- Lollipop Sticks