

# Christmas Pudding Treats



**As well as being a time of too much tinsel, telly and corny eighties tunes –**  
Christmas is also when many of us waste more food than usual.  
If you're left with puddings and treats at the end of December, try this simple  
recipe to ensure they don't go to waste.

# Christmas Pudding Treats

- 250g cooked leftover Christmas pudding
- 50g leftover dates, figs and apricots or any similar dried fruits
- 40g crème fraîche
- 2 tsp icing sugar
- 1-2 tsp brandy
- 2 glacé cherries, each one cut into 6 slithers
- Icing sugar for dusting



## Method

1. Place the leftover Christmas pudding into a bowl with the dried fruits and roll into 12 marble sized balls and place into mini cup cases.
2. In a small bowl mix together the crème fraîche, icing sugar and brandy and when ready to serve put a small amount of this mix over each pudding. Top with a slither of glacé cherry.

*Makes 12 balls*

*Eat on same day  
once the crème  
fraîche has been  
added*

