



YOU WILL NEED:

100g milk chocolate, chopped
 100g dark chocolate, chopped
 7 red Smarties
 6-7 small pretzels
 7 white mini marshmallows
 sprinkles and stars
 black food writing pen

HOW TO:

STEP 1

Line a baking tin with baking parchment. Heat both chocolates in separate bowls over pans of simmering water. Pour the dark chocolate into the baking tin, then pour the milk chocolate on top in a trail. Spread the chocolate out to make a reasonably thick slab.

STEP 2

Arrange the red smarties over the slab at intervals – these are the reindeer noses. Cut a marshmallow in half and press above the smarties to make eyes. Snap a pretzel in half for each set of antlers, snapping off any excess pretzel, then push into the chocolate near the noses.

STEP 4

Once the chocolate is hard, use an icing pen or small brush dipped in black food colouring to add pupils to the reindeer eyes. Use a knife to cut the bark into pieces around the reindeer and snowmen. To give them as gifts, put the chocolate shards in cellophane bags and tie with a pretty ribbon.

Original BBC GoodFood recipe can be found here: [bbcgoodfood.com/recipes/reindeer-snowman-bark](https://www.bbcgoodfood.com/recipes/reindeer-snowman-bark)



YOU WILL NEED:

200g butter, cubed
200g plain chocolate,
broken into squares
200g light soft brown sugar
2 large eggs, beaten
1 tsp vanilla extract
250g self-raising flour

For the icing

200g plain chocolate,
broken into squares

100ml double cream,
not fridge-cold
50g icing sugar

For the reindeer

12 large milk chocolate buttons
24 white chocolate buttons
12 red Smarties
black icing pens
mini pretzels, carefully cut
in half horizontally

HOW TO:

STEP 1

Get started: Heat oven to 160C/140C fan/gas 3. Line a 12-hole muffin tin with paper cases. Gently melt the butter, chocolate, sugar and 100ml hot water together in a large saucepan, stirring occasionally. Leave to cool slightly.

STEP 2

Make your cakes: Stir the eggs and vanilla into the chocolate mixture. Put the flour in a large mixing bowl, and stir in the chocolate mixture until smooth. Spoon into the cases until just over three-quarters full. Bake on a low shelf in the oven for 20-22 mins. Leave to cool.

STEP 3

Ice the tops: To make the icing, melt the chocolate in a heatproof bowl over a pan of barely simmering water. Once melted, turn off the heat, stir in the double cream, sift in the icing sugar and mix well. When spreadable, top each cake with some icing.

STEP 4

Have fun decorating: Position a milk chocolate button on top of each cake, then 2 white chocolate buttons above it. Use a little icing as glue to stick a red Smartie onto the milk chocolate button for a nose. Then use your icing pens to draw black dots on the white buttons for eyes. Stick 2 pretzel top halves into the top of each cake for antlers, and stick the bottom half of a pretzel under the Smartie for a mouth. These cakes will keep in a sealed container for up to 3 days, but we doubt they'll last that long!

Original BBC GoodFood recipe can be found here: [bbcgoodfood.com/recipes/rudolph-cupcakes](https://www.bbcgoodfood.com/recipes/rudolph-cupcakes)