

Cherry Crunches

Ingredients

25g glace cherries

25g rich tea biscuits or plain biscuits

25g marshmallows

100g white chocolate

25g unsalted butter

Approx. 15 cranberries (you could use $\frac{1}{4}$ of a cherry – for the top)

Equipment

Small paper cake cases

Chopping board and knife (doesn't have to be too sharp as just chopping cherries)

Mixing bowl

Heatproof bowl

Saucepan or microwave to melt choc and butter

Wooden spoon

Scissors (or knife – chopping marshmallows)

Method

1. Ensure you have weighed out all ingredients before we start the zoom session and have washed your hands.
2. Chop cherries into small pieces and place them in the mixing bowl.
3. Break the biscuits into small pieces and add to the mixing bowl.
4. Cut the marshmallows into pieces using scissors (or a knife) and add to the mixing bowl. Stir everything until well mixed.
5. Melt butter and chocolate in a bowl – using saucepan or microwave.
6. Carefully, add the hot chocolate and butter mix to the other ingredients and mix well until all are covered by the chocolate mixture.
7. Scoop some of the mixture into your hand and shape into a small ball.
8. Place in cake case and repeat until you have no more mixture left.
9. Put dried cranberry or cherry quarter on top of each one and leave to set in the fridge for 2 hours.