



SHORTBREAD PUDDING BALLS

Makes: 16

INGREDIENTS:

- 150g (1 cup) plain flour
- 90g (1/2 cup) rice flour
- 150g butter, chopped
- 80g (1/2 cup) icing sugar mixture
- 1 tsp vanilla extract
- 100g dark chocolate melts
- Red sprinkles, to serve
- White sprinkles, to serve
- Green sprinkles, to serve



METHOD:

1. Preheat the oven to 160C/140C fan-forced. Line a large baking tray with baking paper.
2. Process the flours, butter, sugar and vanilla until mixture resembles fine breadcrumbs. Transfer to a clean surface. Bring the dough together with your hands. Roll tablespoons of mixture into balls. Place on the prepared tray. Bake for 25 minutes or until bases are light golden. Cool completely on the tray.
3. Place the chocolate in a microwave safe bowl. Microwave on high, stirring with a metal spoon every 30 seconds, for 1 ½ minutes or until melted and smooth. Drizzle a teaspoon of melted chocolate over each ball, allowing it to drip down the sides. Top with sprinkles. Set aside for 30 minutes or until set.