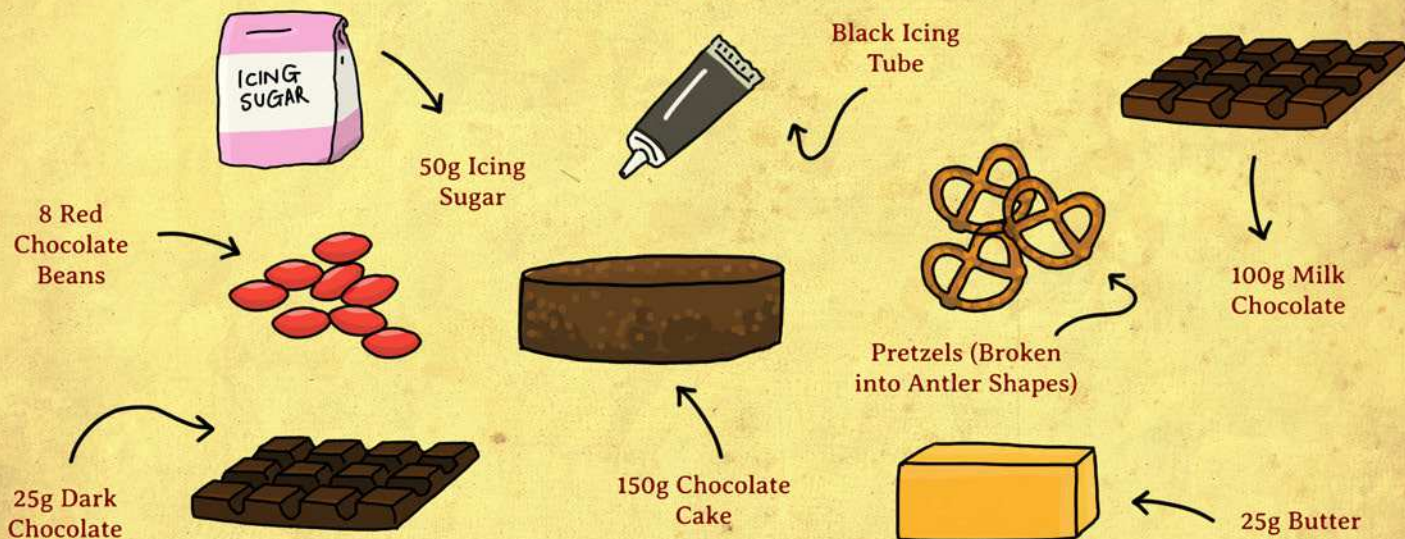
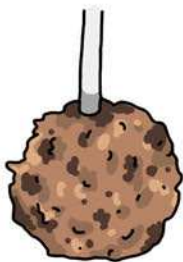


# REINDEER CAKE POPS



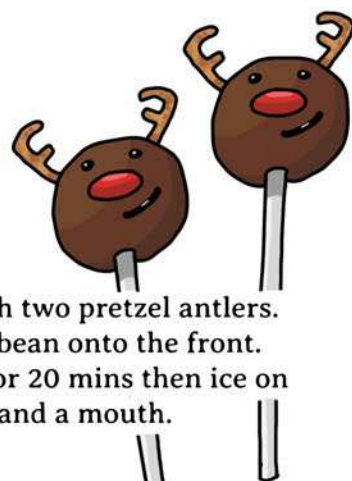
1

Crumble the cake into fine crumbs. In another bowl beat together the butter and icing sugar until creamy.



2

Melt plain chocolate and add to the butter mixture and combine well. Add this to the cake crumbs and mix. Divide into eight balls, insert a cake pop stick and chill for 2 hours.



3

Melt milk chocolate and dip each cake pop into it. Prop up in a polystyrene block.

4

Decorate with two pretzel antlers. Press a red bean onto the front. Leave to set for 20 mins then ice on eyes and a mouth.



## FUN FACT:

Did you know that reindeers' noses are specially designed to warm the air before it gets to their lungs.