

Whitworths

Festive Pops



 Makes 20  1 hour PLUS chill for 30 minutes

INGREDIENTS

For the base:

150g **Whitworths Ground Almonds**
150g **Whitworths Stoned Sayer Dates**
150g **Whitworths Little Jewel Cranberries**
45g rolled porridge oats
25g agave syrup
20g cocoa powder
40mls Amaretto (or your favourite liqueur) (optional if for kids!)

To decorate:

12 10cm lollipop sticks
White chocolate drops, melted
Ready to roll icing
Red food colouring
Green food colouring
Pretzels
Chocolate beans

READY...STEADY...BAKE

- ♥ Place the almonds, dates, 115g cranberries, oats and agave syrup in a food processor then blend for approximately 4 minutes or until the mix resembles a fine breadcrumb.
- ♥ Add the remaining cranberries and liqueur and mixing gently so that the cranberries are still visible, continue to mix until it comes together in a ball.
- ♥ Divide the mix into 20 portions (approximately 25g each) then roll into balls.
- ♥ For the reindeers... break up a few pretzels for the horns, white ready to roll icing with a little piece of chocolate bean for the eyes, add a red nose made from coloured white icing and a smile of melted white chocolate.
- ♥ For the Christmas puds... drizzle with the melted white chocolate, then holly leaves and berries from coloured icing.
- ♥ Refrigerate for 30 minutes until firm.
- ♥ To serve place on top of the lollipop sticks and enjoy.
- ♥ Store in the fridge, in an airtight container - they will last for upto two weeks so can be made in advance.

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Happy Baking!