

## LIONS CHRISTMAS TRUFFLES

### Ingredients

½ Lions Christmas Cake  
3 tablespoons rum  
250 grams cooking chocolate or chocolate melts  
50-100 grams white chocolate (optional)  
Copa  
Glace cherries  
Angelica

### Method

Crumble cake in a bowl and add rum and mix through, cover and leave for at least 2 hours. Form into smallish balls and refrigerate until firm.

Melt chocolate and add one tablespoon of melted copa and stir. Dip balls in chocolate and place on a foil covered tray – refrigerate until set.

When set decorate with white chocolate to resemble mini Christmas puddings.

To decorate: Melt white chocolate with a tablespoon of melted copa and stir. Using the tip of a dessertspoon drizzle a small quantity over to cover top half of ball and let drizzle down the sides. Add small slices of angelica and small pieces of cherry (to resemble holly). Store in refrigerator.