

HALL O' PUMPKIN ZWEEN

SPOOKY FOREST PUDDING CUPS

Makes approximately 10 small glasses (6oz)

INGREDIENTS:

1 cup sugar
1/2 cup unsweetened cocoa powder
1/3 cup cornflour
1/2 tsp salt
3 1/2 cups whole milk
6 large egg yolks
200g bar of milk/ dark chocolate, chopped
4 tbsp unsalted butter
3 tbsp vanilla essence
1 packet of chocolate biscuits (e.g. Choc Ripple)



DECORATION:

1 1/2 cup chocolate candy melts/ chocolate bits
1 packet Pocky sticks (found in the international aisle) or straight pretzels
200g bar milk/ dark chocolate, chopped Halloween sprinkles, candy pumpkins or icing fondant

METHOD:

Whisk sugar, cocoa, cornflour, and salt together in a medium saucepan. Whisk in milk and eggs. Cook over medium heat, whisking, until mixture begins to bubble and thicken, approximately 10 minutes. Continue to stir on and off the heat until it's of a thick pudding consistency. (Make sure to stir the bottom and inside corners of the pan to prevent burning). Remove from heat. Add chocolate, butter, and vanilla. Stir until chocolate is melted and mixture is smooth.

Take half of your pudding mixture and almost half fill each glass. Crush half your biscuits to a 'gravel' texture, and distribute. Top each glass with remaining pudding, dividing evenly. Add crushed cookies, dividing evenly; cover and chill.

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Put 10 Pocky sticks on a sheet of baking paper. Make sure they are far enough apart to make your tree branches. Melt candy melts according to package directions (or click the link below right to watch a tutorial on how to temper chocolate using the microwave).

Transfer to a heavy-duty zip-top bag and cut a small hole in one corner, or use a piping bag with a small nib. Pipe over the pocky sticks, making them the trunk of your tree. With fluid movements make your branches, coming off the trunk.

Do only 2-3 at a time if you want

to add sprinkles as the chocolate will set fast. Sprinkle the branches with chocolate sprinkles. Leave on the bench to set. Do the same if you want to make little ghosts, or gravestone crosses, with white chocolate melts.

To make the pumpkins, buy coloured icing, or colour white icing fondant. Roll into small balls and use the blunt edge of a knife to make the indentations. Add a green stalk and leave out to set.

When ready to serve, remove the puddings from the fridge, insert chocolate trees and other decorations.

