

Christmas Chocolate

Puffed Rice

Servings	Preparation Time	-	Cooking Time	-
20+ People	40 minutes	-	10 minutes	-

Christmas, chocolate and puffed rice is the perfect combination to start your Christmas baking. At least that's how we do it in Norway. These won't take you much time to make, and everyone will want more than one. They are quite heavy so don't let your eyes deceive you. Start with eating just one!



Ingredients

European Measurements	US Measurements
500g powdered sugar	17.5 oz. powdered sugar
Four eggs	Four eggs
400g chocolate	14 oz. chocolate
250g/250 ml. coconut fat/oil	8-9 oz. coconut fat/oil
200g puffed rice	7 oz. puffed rice

Directions

1. Chop the coconut fat. (do this so it will melt quicker later)
2. Next chop the chocolate.
3. Add chocolate and coconut fat to a pot, and melt it at low-medium heat.
4. In a separate bowl, mix eggs and powdered sugar,
5. Then mix in the melted chocolate and coconut fat.
6. Fill a large bowl with the puffed rice.
7. Blend in the batter with the puffed rice.
8. Use a tablespoon to add mixture to muffin cups. Small or large!
9. Pack them up in a box or on a plate.
10. Leave them in a cool place. The fridge or maybe a cold basement.

