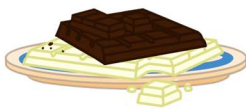# Madame Éclair's Christmas Cake Pops
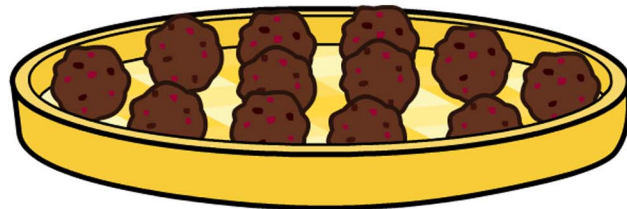
Ingredients:
400g Christmas cake
100g dark chocolate
100g white chocolate
Sprinkles to decorate

Preparation time: 30 mins to 1 hour

1. Break the Christmas cake into pieces then blend in the food processor for a few minutes until it looks all crumbly.
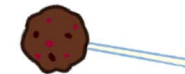
2. Divide the mix into 12 and shape into balls. Place in the fridge for a couple of hours to firm up.

3. Grown-ups: Melt the chocolates in separate bowls, in a microwave.

4. Make a hole in each ball with a lolly stick, then dip the end of the stick in the melted chocolate and place back in the hole. Repeat this step with the other sticks and leave to set for about 30 minutes.

5. If necessary re-melt the chocolate, then, using a teaspoon pour the gooey chocolate over a cake pop, holding it over the bowl. You don't want to have a sticky kitchen floor!

6. Tap the cake pop on the side of the bowl to get rid of the excess chocolate, then stick into a piece of polystyrene or on a cooling rack while you coat the rest of the pops.

7. Once the chocolate has set slightly, but is still sticky, coat the pops in sprinkles then leave to set completely.

8. Once they have completely set, you can eat them all up!