

BAKING WITH CLAYTON



Cornflake Cakes

Difficulty Level



METHOD

1. Measure out all the ingredients into separate containers.
2. Put the chocolate, the butter and the golden syrup into a saucepan. Heat the pan very gently to melt the chocolate. Stir the mixture to combine all the ingredients.
3. Put the cornflakes in a separate bowl.
4. Once the chocolate, butter and syrup mixture is all combined, add it to the bowl with the cornflakes.
5. Gently stir the chocolate and cornflakes mixture until all the cornflakes are coated. Be careful not to break the cornflakes too much.
6. Once fully combined, spoon the mixture into individual cake cases and leave to cool in the fridge.
7. As soon as the cakes have set they are ready to eat.

INGREDIENTS

Cornflake Cakes

- 50g softened butter
- 100g chocolate, Milk or Dark.
- 3 Tablespoons of Golden Syrup
- 100g Cornflakes



A favourite with children and adults all over the world - add your own special decoration.

