



Chocolate cornflake cakes

Ingredients:

50g butter

100g milk or dark chocolate, broken into chunks

3 tbsp golden syrup

100g cornflakes



Method:

1. Weigh out the ingredients. Put 50g butter, 100g milk or dark chocolate, broken into chunks and 3 tbsp golden syrup in a saucepan or microwavable bowl. Put 100g cornflakes in another large bowl.
2. Melt the weighed butter, chocolate and golden syrup in the saucepan over a low heat or briefly in the microwave. Allow to cool a little before pouring over the cornflakes.
3. Stir the ingredients together gently using a wooden spoon. Spoon the mixture into 12 cupcake cases arranged on a muffin tray (or baking sheet, if you don't have one). Put in the fridge to set.