



Chocolate cornflake cakes

Ingredients

50g butter
100g milk or dark chocolate, broken into chunks
3 tbsp golden syrup
100g cornflake

Method

Children: Weigh out the ingredients. Older children can do this by themselves with supervision and little ones can help to pour or spoon ingredients into the weighing scales. 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.

Grown ups: 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.

Children: 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). Grown ups will need to do this for younger children or simply arrange on a tray and let the mess happen. Put in the fridge to set.

