

Chocolate cornflake cakes

Easter is on its way and how many chocolate Easter eggs do you end up with in the house? Usually the contents are eaten and then you are left with the hollow eggs.

Here's a great recipe to make sure the chocolate isn't left until Christmas.

You can either make them in 24 fairy cake cases, smaller mini cases or a mixture of both. Children love making them but be warned you may not have as many as you expected and your children will have very chocolaty mouths. The free-from 'milk' chocolate can be substituted for all plain chocolate or normal milk chocolate, if you can tolerate it. I often add a few drops of orange oil to the chocolate mix.

The cakes will keep in a cool place, in an airtight tin for a week. Try not to store them anywhere too accessible, it's far too easy to snaffle a mini-one as you walk past.



Ingredients

Makes 24 cakes

- 100g free from 'milk' chocolate
- 100g plain chocolate
- 30g butter (can substitute with coconut oil or non-dairy margarine)
- 1 tbsp. golden syrup
- 175g gluten-free cornflakes

Method

Place the cornflakes in a large mixing bowl and line your bun trays or muffin tins with paper cake cases.

Break the chocolate into small pieces. Place a heatproof bowl over a pan of water that is on a very low simmer, making sure the water does not touch the bottom of the bowl.

Place the plain chocolate in the bowl first then add the butter, syrup and 'milk' chocolate. Avoid the temptation to stir the mix. When the chocolate is three-quarters melted, remove the bowl from the pan. Give it a gentle stir before allowing it to stand for a couple of minutes to allow the last of the chocolate to melt in the residual heat.

Stir until it is combined then pour over the cornflakes – I find a silicone spatula is the most effective tool.

Stir until all the cornflakes are coated – it will look as though there isn't enough chocolate but be patient and keep mixing.

Spoon the mix into the paper cases and leave to set somewhere cool for an hour.