

## Recipes for Children - Baking without Flour

# Chocolate Cornflake Cakes



### Ingredients

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

### Method

1. **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](#).
  2. **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.
  3. **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.
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