

Chocolate crispy cakes



What you will need;

200g of chocolate any type you choose.

100g butter

4tbl spoons golden syrup.

100g cereal or popcorn (cornfakes, crispies, shredded wheat, hoops)

Baking tray or 12 fairy cake cases

To decorate.

sprinkles, mini marshmallows, nuts, Smarties, dried fruit or white chocolate buttons.

1. Put the chocolate in a heatproof bowl with the butter and golden syrup and gently melt in 10-second bursts in the microwave, or melt it over a pan of simmering water, making sure the bowl doesn't touch the water. Stir until smooth, then take off the heat and stir in the cereal or popcorn, coating them with the chocolate until they are all completely covered.
2. Divide the mixture between nine cupcake or 12 fairy cake paper cases – it's easier if you slide these into a muffin tin as it will help them hold their shape. Or spread out in a baking tray to make 1 big slab. Leave to set. If you want them to set faster, put in the fridge for 1 hr.
3. Decorate with sweets, dried fruit or nuts while they are still wet enough to stick them on. Will keep in an airtight container for five days.