



CRAFT OF THE MONTH

JUNE 2010

HOW TO MAKE.....

CORN FLAKE CRUNCH

To make 8 pieces you will need:

225g (8oz) plain or milk chocolate

3 tablespoons of golden syrup

50g (2oz) margarine

100g (4oz) corn flakes

A 20cm (8in) shallow round tin

How to make:

1. Dip a paper towel in a little margarine. Then, rub the towel all over the inside of the tin, but don't leave on too much margarine.
2. Break up the chocolate and put it into a saucepan with the golden syrup and the margarine. Gently heat the pan on a low heat until everything has melted.
3. When the chocolate has melted, add the corn flakes to the pan. Stir them in well, so that they are completely coated with chocolate.
4. Spoon the mixture into the tin, smooth the top down with the back of a spoon.
5. Put into the fridge for about 2 hours to harden. Cut into pieces with a sharp knife.