



4-6 boys depending upon facilities and supervision



10-15 minutes

Chocolate Crispies

Ingredients:

- 50g coca
- 50g butter
- 25g sugar
- 1 tablespoon golden syrup
- 25g cornflakes

Equipment:

- Saucepan
- Large spoon
- Large baking tray or sheet

Instructions:

1. Put the cocoa, butter and sugar into the pan with the golden syrup. Heat the pan gently on the cooker. It is important that the mix is not overheated; it should not be allowed to bubble. All that you need is sufficient heat to melt the syrup, butter and cocoa together, when this has been done take off the heat and allow cooling for 2-3 minutes.
2. Then stir the cornflakes in with a large spoon. Once the flakes are thoroughly covered, spoon out loose piles onto the tray and allow setting. This will be faster if the tray can be placed in a refrigerator.



An adult should put the items into the oven. Make sure you clean the oven thoroughly afterwards. Additional supervision may be required