

Looking to do some baking with your kids over midterm? Crunchy mini chocolate cakes are the perfect solution; quick, simple and tons of fun!

Crunchy Mini Chocolate Cakes

Ingredients

- 50g butter substitute (Flora Buttery)
- 100g milk or dark chocolate Novibloc, broken into chunks
- 3 tbsp golden syrup
- 100g cornflakes or rice krispies

Method:

Weigh out the ingredients. Put the butter substitute, Novibloc and golden syrup in a saucepan or microwavable bowl. Put the cornflakes or rice krispies in another large bowl.

Melt the butter substitute, 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 or rice krispies. 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). Finally, place in the fridge to set.