

Cornch Flakes

Makes approx. 250g
Hands-on Time 5 minutes
Baking Time 20 minutes

Ingredients

- 80g unsalted butter
- 100g icing sugar
- Fine salt (a good pinch)
- 250g cornflakes

Equipment

- Microwaveable bowl
- Microwave
- Spatula
- Mixing bowl
- Baking parchment
- Baking sheet (ideally aluminium)

Method

1. Preheat the oven

Preheat the oven to 180°C/160°C (fan)/350°F/Gas Mark 4.

2. Prepare the butter mixture

Melt the butter in a microwaveable bowl in 20-second intervals, stirring between each, until fully melted.

Add the icing sugar and a pinch of salt. Stir until combined. If the mixture looks separated, microwave for a few more seconds and stir until smooth.

3. Coat the cornflakes

Place the cornflakes in a mixing bowl and pour the butter mixture over them. Toss until the cornflakes are evenly coated.

4. Bake the cornflakes

Spread the coated cornflakes onto a lined baking sheet.

Bake on the middle shelf for 20 minutes, tossing halfway through to ensure even browning.

5. Cool and serve

Remove from the oven and let cool completely on the baking sheet. Serve and enjoy!

Enjoy!