

Chocolate Rice Crispie Cakes

Makes 14-16 - Work in Pairs

Ingredients

50g Milk Chocolate

75g Rice Crispies

50g Butter

2 tbsp Golden Syrup

Paper Cake Cases

Method

- Break chocolate into small pieces and place in a pan with golden syrup and butter.
- Melt over a low heat until runny DO NOT BOIL
- Remove from the heat and stir in rice crispies and mix well.
- Leave mixture to cool for a few minutes whilst putting paper cake cases in a bun tin.
- Scoop mixture into cases and pat down into neat moulds
- Leave to set