

LEFTOVER EASTER EGG CORNFLAKE CAKES

You will need:

- 50g of butter
- 100g of broken up chocolate egg
- 3tbsp of golden syrup
- 100g cornflakes or Rice Krispies

HOW TO:

1. This bit is great for the kids. Weigh out all the ingredients. Arrange 12 cupcake cases onto a muffin tray and put to one side.
2. Place the butter, broken chocolate egg and the three tablespoons of golden syrup into a saucepan or a microwaveable bowl.
3. Put the cereal in another large bowl
4. Adults will need to help now. Melt the butter, chocolate and golden syrup over a low heat in a saucepan or if you're using a microwave, be sure to use a microwaveable bowl and briefly heat, stirring the mix. Be sure not to overheat as you may burn the chocolate.
5. Allow the mixture to cool a little before adding in your cereal.
6. Gently stir the cereal into the chocolate mix with a wooden spoon. (It's important to add the cereal to the mix rather than the other way around. That way you'll use all the chocolate up).
7. Spoon the mixture carefully into the 12 cupcake cases being careful to spread the mixture out evenly.
8. The put the tray in the fridge and allow to set.
9. Don't forget to lick the bowl before washing up.
10. Once the cakes are set, they're good to enjoy!

If you or the kids make our Easter Egg cornflake cakes, take a photo and tag us on [Instagram](#) @hydratem8. We can't wait to see them!

