

Fruit & Nut Cornflake Cakes

Makes 12

Ingredients:

300g dark chocolate

100g mixed nuts

75g plant-based butter

90g golden syrup

60g cornflakes

60g Rice Krispies

125g flame raisins

2 ginger or speculoos biscuits
(optional)



Instructions:

Melt the chocolate: Roughly chop the chocolate and place it in a microwaveable bowl. Either melt it in the microwave in 30-second blasts or pour hot water into the bottom of a saucepan and bring to a simmer, put the bowl on top of the pan and leave the chocolate to melt. Once melted, mix until smooth.

Make the cake mix: Roughly chop the nuts. Place the butter, golden syrup and a quarter of the melted chocolate into the food processor. Blend for about 1 minute, until fluffy and light. Gradually add the rest of the melted chocolate and pulse until smooth. Scrape the mixture into a large bowl. Add the cornflakes, Rice Krispies, chopped nuts and raisins. Fold together so that everything is evenly coated in the chocolate mixture.

Shape and finish: Use an ice-cream scoop to add generous mounds of the mixture to the cupcake cases and press down to help compact them. Crumble the ginger or speculoos biscuits, if using, over tops of the cakes. Transfer to the fridge to chill for 15 minutes.

Source: Speedy Bosh! by Henry Firth and Ian Theasby.



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