



Botanic Cottage Community Cook Club Late March 2021

Chocolate crispy cakes

This is a lovely, speedy treat to make with no oven required. It's been a long time since there were school bake sales so these feel a bit nostalgic.



Ingredients

200g chocolate- milk or dark
3 tbsp golden syrup
50g butter
200g dried fruit*
100g rice crispies (or other breakfast cereal)

Makes about 16 squares.

You will need a deep tin roughly 20cm square, clingfilm or baking paper, a large pyrex bowl and a small pot and a large spoon.

Method.

1. Line your tin using baking paper or clingfilm.
2. Heat an inch of water in a small pot with a large pyrex bowl suspended over the water. Break the chocolate into the bowl along with the golden syrup and butter. Stir until melted and smooth.
3. Take the bowl off the heat and add the dried fruit and rice crispies. You need to act quickly here as the chocolate will start to harden. When the mixture is all combined, press into the lined tin using your hands.
4. Pop into the fridge to set for a few hours before cutting into squares.

*Any dried fruit will work- cut larger fruits into small pieces. I used a raisin/ cranberry/ mixed peel mixture that I had left over from Christmas baking.