**Cornflake Cakes**



Ingredients;

* 50g [butter](https://www.bbcgoodfood.com/glossary/butter-glossary)
* 100g [milk or dark chocolate,](https://www.bbcgoodfood.com/glossary/dark-chocolate-glossary) broken into chunks
* 3 tbsp [golden syrup](https://www.bbcgoodfood.com/glossary/golden-syrup-glossary)
* 100g cornflakes

Method;

1. Weigh out the ingredients. Put 50g butter, 100g milk or dark chocolate, broken into chunks and 3 tbsp golden syrup in a saucepan or microwavable bowl. Put 100g cornflakes in another large [bowl](https://www.bbcgoodfood.com/content/top-five-mixing-bowls).
2. Melt the weighed butter, chocolate and golden syrup in the [saucepan](https://www.bbcgoodfood.com/content/five-best-saucepans) over a low heat or briefly in the microwave.
3. Allow to cool a little before pouring over the cornflakes.
4. Stir the ingredients together gently using a wooden spoon.
5. Spoon the mixture into 12 cupcake cases arranged on a muffin tray (or baking sheet, if you don’t have one).
6. Put in the fridge to set.