

Hey Team,

Add your favourite recipe below then we can all have a go at making it!!

Honey Cornflakes Cups (Honey Joys) Recipe

The quantities used in this recipe fills 2 baking trays and makes approximately 70 mini cases (measuring 4 cm diameter x 2 cm height).

Serves: 70 mini cornflakes cups **Prep Time:** 15 mins **Cook Time:** 10-12 mins

INGREDIENTS:

- 2 tbsp honey
- 50 grams unsalted butter
- 150 grams cornflakes *gently crushed to smaller pieces*
- coloured sprinkles *aka jimmies or hundreds-and-thousands*



DIRECTIONS:

1. In a saucepan, melt butter and honey over gentle heat, until the mixture is frothy.
2. Add crushed cornflakes into the honey butter mixture and stir to coat the cornflakes evenly.
3. Spoon cornflakes into individual mini baking cases and top with coloured sprinkles. Bake at preheated oven of 150°C for 10-12 minutes, or until the cornflakes turn a darker shade of golden. Once cooled, store them in an airtight container.

Quick Cinnamon Rolls

Quick and easy cinnamon rolls from scratch, with no yeast, proofing, or kneading necessary!



Chocolate Fudge

Chocolate fudge is really easy to make.

Cook time: 30 minutes

Ingredients:

2 cups sugar

25g butter

1/2 cup milk

1 tablespoon cocoa

1/8 teaspoon vanilla essence

Directions:

1. Combine all the ingredients in a saucepan except vanilla essence.
2. Gently bring to a light boil and stir occasionally
3. After approx 20 minutes start testing the fudge by dropping a little into a glass of cold water. If it forms a soft ball then it is ready.
4. Remove from the heat, add vanilla and beat until thick. Pour into dish and leave to set. Cut once set with a knife heated under the hot tap.



BEN'S RUSSIAN FUDGE

Ingredients

3 cups **Chelsea White Sugar**
200ml (1/2 a tin) of condensed milk
4oz butter (125gms)
1 teaspoon of Vanilla essence
1/2 cup milk
1 Tbsp **Chelsea Golden Syrup**
Pinch of salt
1 cup of chopped nuts (optional)

Method

1. Place all ingredients except nuts in a VERY LARGE microwaveable bowl that is not plastic.
2. Stir to mix and cook on high for 15-17 minutes stirring well every 3 minutes.
3. Remove from microwave and beat until thick (approx. 5 minutes). Add nuts (if using) and pour into a greased tin, cut when set.

For Chocolate fudge: Add 6 ounces of chocolate chips with nuts.

