



Syrup Cornflake Cakes

Ingredient	10 Portions	50 Portions	100 Portions
Corn flakes	200g	1kg	2 kg
Golden Syrup	90g	1 x 454g tin	2 x 454g tins
Caster Sugar	140g	700g	1.4 kg
Margarine	140g	700g	1.4 kg

Key Points

Best prepared and served on the same day.

For best results only cool for a short time in the fridge as cooling too much can result in a very hard cake.

Method

1. In a heavy bottomed sauce pan melt the syrup, sugar and margarine until bubbling
2. Add the cornflakes and mix well until all flakes are coated
3. Arrange cake cases in muffin tins
4. Spoon the cornflake mixture in the cases
5. Allow to set for 1 hour

Allergens Barley, Milk