

Less than 1 hour

Makes 16

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients

- ⅓ cup (80g) baking margarine or butter
- ⅓ cup (67g) sugar
- ⅓ cup (112g) golden syrup
- ⅓ cup (50g) cake flour
- Pinch salt
- 1¼ cups (75g) cornflakes
- ⅓ cup (80g) dried-fruit cake mix
- 2 slabs (100g each) dark chocolate

Method

1. Preheat oven to 180°C.
2. Line a 34cm x 24cm baking tray with baking paper.
3. Heat margarine or butter, sugar and golden syrup over medium heat, stirring until sugar has dissolved and butter is completely melted.
4. Increase heat until mixture bubbles, foams and starts to darken, about 10–12 minutes.
5. Stir cake flour and salt into mixture.
6. Remove from heat and stir in cornflakes and cake mix.
7. Pour mixture into baking tray and spread into an even layer using the back of a spoon (fill tray right up to the edges).
8. Bake for 15–20 minutes, or until golden and bubbly.
9. Cool completely in the tray, then turn tray over and peel off baking paper, keeping the flat side facing up.
10. Melt chocolate slabs and spread over base.
11. Leave to set at room temperature, then use a sharp knife to cut into 16 bars. Store in an airtight container for up to two weeks.

[Browse more easter treats recipes here.](#)