



TEA TIME AND ELEVENSES

## Chocolate Crunchies


*Some time, around about the middle of the morning, Tumtum looked at his watch. "Now let's see," he said thoughtfully. "Breakfast was at eight, and lunch won't be until one ... well surely a mouse can't be expected to go from eight until one without a little something to nibble."*

**Makes 12 – 16**

### **Ingredients:**

- 4 oz (100 g) plain chocolate  
(the better the chocolate you use,  
the nicer the crunchies will taste)
- 1 oz (a generous tablespoon) of butter or margarine
- 1 tablespoon of golden syrup
- 4 oz (125 g) cornflakes
- 2 tablespoons sultanas

### **You will also need:**

- a glass mixing bowl
  - a large saucepan
  - a wooden spoon
  - about 15 paper cases
- 



Ask a grown-up to help you with this recipe.

*Cooking Instructions:*

1. Set the paper cases on a flat tray or in bun tins.
2. Half fill the saucepan with water and place on the cooker on a low heat.
3. Break the chocolate into the mixing bowl and add the butter and golden syrup.
4. Place the bowl over the saucepan and stir occasionally until the chocolate has melted and the mixture is smooth.
5. Remove the mixing bowl from the heat and add the cornflakes and sultanas, then stir well until all the cornflakes are covered with chocolate.
6. Spoon the mixture into the paper cases, then place in the refrigerator until firm.

**Nutmeg's Tip:** *At Easter time I use this recipe to make chocolate nests. To do this, follow the recipe above, but when you put the mixture into the paper cases shape it into nests with a hollow in the middle. When the nests have hardened, fill each one with two mini Easter eggs.*

Text © Emily Bearn and Illustrations © Nick Price

