

# A Crunch IN EVERY BITE

**A TASTY, CRISPY SNACK THAT YOU CAN MAKE AND ENJOY WITH YOUR LITTLE ONES!**

**FOLLOW THESE STEPS**



**CORNFLAKES COOKIES**

**SERVES 6-8 PEOPLE**

**WHAT YOU'LL NEED**

- ▶ 3 tbsp of unsalted butter
- ▶ 1 cup of sugar
- ▶ 1 tbsp of honey
- ▶ 4 cups of cornflakes



**SERIOUS ABOUT CEREAL**

For a healthier choice, opt for plain cornflakes instead of flavoured or sugar-coated types when preparing this snack. Use less sugar if preferred. When eating cornflakes for breakfast, add fresh fruits and milk to your bowl for a balanced meal.

150°C



**1** Preheat oven to 150°C.

**4** Spoon into mini baking cups.



10 MIN

**2** Heat butter, sugar and honey in a small saucepan till frothy. Remove from heat.

**5** Bake for 10 minutes, or until golden brown.



**3** Add cornflakes and mix well.

**6** Cool on a plate. They are now ready to eat! ♥



This recipe is adapted from **4 Ingredients** by Kim McCosker and Rachael Bermingham.



**ADULT SUPERVISION NEEDED.** You will need to handle a hot oven and stove when preparing this treat. Be sure to get a grown-up to assist you.