Cornflake Cupcakes

NIBBLEDISH CONTRIBUTOR

Ingredients

4-6 cups cornflakes

2-3 tablespoons golden syrup

2 tablespoons butter, unsalted

1 tablespoon cocoa powder

Cupcake liners

Instructions

1. Melt butter and golden syrup in a heavy pot on the stove.
2. Add cocoa powder and stir until smooth and incorporated.
3. Pour in cornflakes. Make sure all cornflakes are covered with the syrup mixture.*
4. Line cupcake tin with liners and plop equal parts of sugary cornflakes in each liner.
5. Cool in the refrigerator at least 30 minutes before eating.

*We started with 4 cups of cornflakes and ended up adding another cup and a half. It all depends on your personal preference.