

Chocolate Cracknell

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Chocolate Cracknell recipe plus Chocolate Hedgehog alternative

Ingredients & Quantities

- 200g of Golden Syrup
- 75g of Dried Milk Powder
- 75g of Puffed Wheat
- 120g of Margarine
- 25g of Cocoa Powder

Method

1. Melt the fat and golden syrup together in a large pan and remove from the heat.
2. Sieve the cocoa and dried milk powder in to the melted margarine and whisk it all in.
3. Once mixed, return to the heat and cook gently on a low heat for 20 mins, stirring often to prevent the mixture from sticking to the bottom of the pan.
4. Place the puffed wheat in to a large bowl and add the chocolate coating mix. Stir the mixture until all the puffed wheat is sticky and covered in the chocolate.
5. Press into a tin, cut into portions and leave to set.

Alternatives

To create the famed 'Chocolate Hedgehog', simply follow the above recipe but replace the puffed wheat (that's Rice Crispies in the non-product placement world!) with flakes of golden corn (Cornflakes?!) and use a potato scoop or something similar to create a domed top. Thanks to jue15 for that tip!