

Cornflake Slice

Season: Winter

Type: Dessert

Serves: 32 tastings

From the garden: -

Class focus: Mixing & pressing mixture into a baking tray



Equipment:	Ingredients:
Large mixing bowl x 1 Small saucepan x 1 Wooden spoon x 1 Kitchen scale Measuring cups Measuring spoons Baking paper Deep baking tray x 1 Serving plate x 5 Kitchen tong x 5	4 cups cornflakes 2 ½ cups rolled oats 1 cup desiccated coconut ½ cup mixed seeds 250g butter 4 tablespoons honey 1 cup brown sugar

What to do:

1. Heat oven to 170C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put the first 4 ingredients in a large mixing bowl.
4. Put the last 3 ingredients in a small saucepan over low heat until the butter has melted.
5. Pour the butter mixture onto the dry ingredients and mix evenly.
6. Pour the cornflakes mixture into a lined baking tray.
7. Spread evenly and lightly press the mixture together.
8. Bake in the oven for 15 minutes or until golden in colour.
9. Let cool completely and cut into 32 pieces.
10. Serve into 5 large serving plates with a kitchen tong in each.

For vegan / dairy intolerance option:

- Use Nuttelex.
- Use maple syrup.

For gluten free option:

- Use the gluten free cornflakes.
- Substitute rolled oats with 3 extra cups of gluten free cornflakes.