



# RECIPE

## CARD

### Chocolate Crunch Cake

**(Makes 16 slices)**

#### Ingredients

- 200g Margarine
- 140g Golden Caster Sugar
- 100g Desiccated Coconut
- 75g Cornflakes
- 1 heaped tablespoon Cocoa Powder
- 140g Self-Raising Flour
- 200g Milk Chocolate

Difficulty rating:

**Moderate**

Prep time: Chilling time:

**30 mins**

**30 mins**



Search Time to Cook Devon

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### Method



- 1 Pre-heat the oven to Gas Mark 4 / 180°C.
- 2 Line a small tray baking tin (25 x 18cm / 10 x 7 inches) with non-stick paper, making sure that the paper overlaps at each end. This will make the bake much easier to lift out. Dab a little margarine in the bottom of the tin to secure the paper.
- 3 In a saucepan, gently heat the margarine until melted, stirring all the time. *Note - parents and carers to do this job to avoid any accidents.* Remove saucepan from the heat once melted.
- 4 Place the sugar and the coconut in a mixing bowl and stir well.
- 5 Add the flour and the cocoa powder.
- 6 Place the cornflakes in a zipped freezer bag and, using your fingers, crunch the cornflakes into small pieces before adding them to the mixing bowl. Mix everything together with a spoon.
- 7 Carefully pour in the melted margarine and stir well to combine.
- 8 Spoon the mixture into the baking tin and using the back of the spoon, pat the mixture down and spread it out evenly.
- 9 Put the bake in the oven for 30-35 minutes. When cooked, remove from the oven and allow to cool in the tin.

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### The topping



- 1 Break the chocolate into small pieces and place in a bowl. Microwave on high for 1 minute and then at 30 second intervals, stirring well until fully melted.

*Note - this is a job for parents and carers.*

*Be very careful handling the bowl of chocolate as it will be very hot.*

If you don't have a microwave, simply break the chocolate into a Pyrex bowl and place over a saucepan of boiling water. The bowl should just sit on top of the pan. Don't allow any water to get into the chocolate otherwise it will spoil. Carefully stir the chocolate until it has melted and all the lumps have gone.

- 2 Pour the melted chocolate all over the crunch base and spread it out evenly using the back of a clean spoon.
- 3 Using a fork, make wavy lines across the top of your bake to get a lovely pattern.
- 4 Place the tin in the fridge to set for around half an hour.
- 5 After the chocolate has set, remove the tin from the fridge and, using the tin liner, lift the chocolate crunch out of the tin.
- 6 Adults and carers, using a sharp knife, cut the Chocolate Crunch into half and then half again. Then cut each length into 4 pieces. You will end up with 16 squares of loveliness!