



## Crispy honey cakes

There are many variations of this recipe. It's quick and easy!

**Serves:** 12 **Time:** 10 minutes to prepare

### Ingredients

90g /3oz butter

90g/3oz caster sugar

1 tablespoon honey

120g /4oz Special K , Rice Krispies or Cornflakes

### Other:

Saucepan, Yorkshire pudding tray, rice paper cake cases

### Method:

1. Turn the oven on 150°C (Gas mark 2) Place 12 cake cases on a tray
2. Melt the butter, sugar and honey in a saucepan until sugar is dissolved and mixture is frothy.
3. Pour the mixture over the special K until coated.
4. Spoon the mixture into the cases. Put the tray in to the oven for about 12 minutes or until slightly golden.
5. Once out of the oven, leave on the tray to cool and harden. Keep in an airtight container.

