

# Crispy hibernating hedgehogs



To make crispy hibernating hedgehog cakes you'll need:

## Ingredients

50g (2oz) butter

60ml (2fl oz) golden syrup

110g (4oz) chocolate, chopped

75g (3oz) cornflakes

## What you need to do:

In a saucepan over a low heat, combine the butter, golden syrup and chocolate.

Cook and stir until the butter and chocolate have melted and everything is well blended.

Mix into the cornflakes.

Drop heaped spoonfuls into bun cases.

Place in the fridge until set (about 15mins).



Yummy! Lovely crispy hibernating hedgehog cakes :0)

