

CRUNCHY CRACKLES

JODIE VAN DER VELDEN'S CHOCOLATE, PEANUT BUTTER AND CRANBERRY CRUNCHY CRACKLES.



METHOD

1. Melt chocolate and peanut butter together in microwave over medium power, stirring every 30 seconds, or in bowl over saucepan of simmering water.
2. Fold raisins through melted chocolate and peanut butter.
3. Fold cornflakes through melted chocolate, butter and raisins.
4. Spoon mixture into patty cakes of desired size.
5. Sprinkle colourful over crackles, if desired.
6. Refrigerate briefly if desired to set sooner, otherwise let set at room temperature.

WHAT YOU'LL NEED

1 cup (200g) milk, dark or white Callebaut chocolate buttons

1/3 cup smooth peanut butter

1/3 cup raisins (sweetened dried cranberries)

2 cups cornflakes

Candy sprinkles (as desired)

**RAISE
DOUGH**