

Blackwood Community Cornflake Biscuit Recipe

Ingredients:

200g of butter or nutellex (melted)

2 tsp of honey (melted with the butter)

2 cups of sugar

2 cups of Cornflakes – (or gluten free alternative)

2 cups of SR Flour or Gluten free flour

1 cup of Coconut

1 cup of Dark Chocolate chips.

Water

Oven temperature: 200°C

Method:

- Melt the butter and honey together.
- Mix all the ingredients together in a bowl.
- Add a little bit of water at a time until it all sticks together to create a ball.
- Make the mixture into balls and flatten onto a baking tray. * they will spread a little bit, so a little space between
- Bake in oven for about 15 minutes or until golden brown.
- Cool on tray and then eat them....

Enjoy