TONI'S HOMEMADE GOODIES

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HOMEMADE CHOCOLATE MARSHMALLOW CORNFLAKE CLUSTERS

Difficulty:	Preparation time:	Cook time:	Yield:
Easy	15 minutes	3-5 minutes	Approx. 60 cornflake clusters

This recipe is based on "Chocolate Cornflake Clusters" recipe by Jacques Torres which I downloaded from the Food and Wine website. I used to sell these goodies. Now I'm sharing the recipe as a way of giving back to my loyal customers. The trick is to use a freshly opened box of cornflakes.

Chocolate, marshmallows, and cornflakes... What's not to love? ☺ Nina Danao

Ingredients:

6 cups of fresh cornflakes

4 ¾ cups of chocolate

3 cups of mini marshmallows

4 tablespoons of cooking oil

6 drops of peppermint oil (optional)

Materials:

1 4-cup microwave-safe measuring cup

1 wooden spoon (or spatula)

1 large mixing bowl (big enough to mix the cornflakes with the caramel)

2 spoons

Muffin pans lined with paper cups

Method:

1. Combine the cornflakes and mini marshmallows in the large mixing bowl. Make sure they are evenly distributed.
2. Melt the chocolate in the microwave:
   2.1. Put all the chocolate into the 4-cup microwave-safe measuring cup. Drizzle the oil on top. Microwave for 1.5 minutes on mid-low setting then mix thoroughly. Repeat until all the chocolate is melted. Cool slightly. At this point, you may add the optional peppermint.
3. Pour the melted chocolate on to the cornflake popcorn mixture and mix to thoroughly coat all the cornflakes and marshmallows.
4. Working quickly, spoon the chocolate-covered cornflakes onto the prepared muffin pans.

Tips:

1. If you don't have a microwave oven, you can use a double boiler to melt the chocolate.
2. Cooling the melted chocolate keeps it from melting the marshmallows.