**Chocolate crispies**

**Ingredients**

100g (4 oz) milk or plain chocolate flavoured cake covering

25g (1oz) cornflakes or rice crispies

1 tablespoon raisins or chopped dates (optional)

**Tools**

Microwave oven

Small microwaveable bowl

2 forks

Greaseproof paper over baking sheets or plates OR

Paper plates OR

Paper cake cases

Break up the chocolate into a bowl – if you are using more than one type of chocolate, you might want to melt them separately rather than together.

Microwave on HIGH for 1½ minutes, or until melted, stirring half way through. Don’t overheat the chocolate.

If using greaseproof paper, spread it over whatever surface you are using to set the crispies

Stir in the cornflakes or rice crispies, and the dried fruit if you are using them.

Using a fork, mix together until everything is coated in the chocolate.

Using two forks, put small heaps of the crispy mixture on the paper plates or greaseproof paper and leave to set. You could use paper cake cases, and then it is easier to put the crispies in the fridge!

You can use more dried fruit to mop up any left over chocolate in the bowl! (then add the coated fruit to the crispies!)