

Chocolate Mounds

Ingredients:

- 2- 4oz Bakers German Sweet Chocolate Bars
- ½ tsp vanilla
- 3 cups of Crisp Corn Flakes
- Wax paper
- Decorating sugar or sprinkles

Instructions:

- Break up chocolate and place in a double boiler over med-high heat.
- *A double boiler is a large saucepan sitting directly on stove with water in it and then another pan sitting atop the bottom one, without the pan directly touching the water.
- Melt the chocolate, gently stirring it with a wooden spoon.
- Once melted, remove from heat and add in vanilla.
- Place cornflakes in a large bowl.
- Pour melted chocolate over the cornflakes and mix well.
- Using a large spoon or ice cream scoop, place approx. 2 tbsp. of chocolate cornflake mixture into a mound on the wax paper.
- Decorate with colored sugar or sprinkles.
- Allow to sit overnight (minimum 3 hours)
- Enjoy!