

# HONEY JOYS

## INGREDIENTS

90 grams margarine or butter  
1/3 cup sugar  
1 tablespoon honey  
4 cups Kelloggs corn flakes



## METHOD

1. Preheat oven to 150°C.
2. Melt margarine/butter, sugar and honey together in a saucepan over low heat until frothy.
3. Put the Kelloggs Corn Flakes into a large bowl.
4. Once the margarine/better mixture is frothy pour it over the Kelloggs Corn Flakes. Make sure you be careful as the mixture will be very hot.
5. Mix well.
6. Spoon into paper patty cases.
7. Bake in slow oven for 10 minutes.
8. Allow to cool.

## HOT TIPS

1. When melting the margarine/butter, sugar and honey only do it over low heat otherwise it will burn.
2. When mixing the melted ingredients with the Kelloggs Corn Flakes be sure not to break the Corn Flakes too much.
3. These can be stored in an air tight container for up to 1 week.
4. Makes approximately 20 depending on the size of the patty cases.

This recipe is taken from the **Kelloggs Corn Flakes** cereal box.