

CHOKKY ROCKS

Original Recipe with Pam's variation on the right

250 gm margarine

1 cup sugar use less - approx 3/4 cup

2 eggs

2 cups self raising flour

2 cups crushed corn flakes use more - up to 2 more cups

1/2 cup choc bits

1/2 cup sultanas

2 drops vanilla essence

Use extra crushed corn flakes for coating biscuits

Cream margarine and sugar until light and fluffy

Add 1 egg at a time and gently mix into creamed mixture

Add choc bits, sultanas & vanilla essence

Sift in flour and fold in

Add cornflakes and combine

Place dessertspoon sized dollop of mix in extra corn flakes and coat

Place on baking tray and flatten slightly.

Remember mix will rise and spread a little

Bake in moderate oven (Gas 4) approx 35 to 50 mins until golden brown.

They may need turning half way if oven cooks unevenly