

# Chocky Rocks

**Makes:** 48      **Preparation time:** 15 minutes  
**Recipe source:** Joy Davis

**Cooking time:** 15-20 minutes

## Ingredients:

250g butter, softened  
1 cup (220g) caster sugar  
2 eggs (or see notes for egg substitute)  
½ teaspoon vanilla  
2 cups (300g) self-raising flour, sifted  
100g choc bits (I prefer milk choc)  
½ sultanas (optional, see note)  
4 cups Corn Flakes

## Equipment Required:

Bowl, scales, measuring cups, knife (to level ingredients when measuring), cups (for cracking eggs), measuring spoons, sieve, baking paper, large baking tray (or trays).  
Electric mixer, if you have one.



## What to do:

1. Preheat oven to 180 °C.
2. Line the baking tray with baking paper.
3. Cream butter and sugar until fluffy and light in colour.
4. Add eggs one at a time (mix well before adding next egg).
5. Blend in vanilla.
6. Fold in sifted flour and choc bits (and sultanas if using them).
7. Mix in half (2 cups) of the Corn Flakes.
8. Put the remaining 2 cups of Corn Flakes in a bowl and roughly crush them with the back of a spoon.
9. Roll about a tablespoon of mixture into a ball, then roll it in the crushed Corn Flakes.
10. Put it on the baking tray, then repeat for remaining mixture.
11. Bake for 15-20 minutes, until golden on the underside.



## Notes:

- Sultanas tend to burn easily, so if using them keep a closer watch on them when they are cooking.

- Egg substitute (equivalent to 2 eggs):
  - Ingredients:
    - 4 tablespoons water
    - 4 teaspoons baking powder
    - 2 teaspoons vegetable oil
  - Method:
    1. Place all ingredients in a small bowl or jug.
    2. Stir until well combined.
- Remember to test your eggs first. Gently drop the egg into in a separate cup of water. If it sinks it is a good egg, if it floats it is bad and should not be used.
- It is good practice to crack each egg into a cup before adding it to the rest of the ingredients. This ensures that you do not waste all of your ingredients if the egg turns out to be bad or you get a lot of eggshell in the mixture.
- To cream means to beat the butter and sugar until the colour becomes lighter and the consistency is softer and smoother. The photos show the colour change that takes place.
- To fold means to mix in gently. If you stir too vigorously you will lose the benefit of the mixing you have already done.

