

Sultana and Chocolate Cornflake Cookies

Ingredients

60 grams dark chocolate bits
60 grams sultanas
30 grams walnuts, roughly chopped
1 teaspoon grated orange peel
125 grams unsalted butter
80 grams sugar
1 whole egg
125 grams flour
80 grams cornflake crumbs, lightly crushed
80 grams dark chocolate melted

Method

1. Preheat the oven to 180 C. Lightly grease baking trays.
2. Combine the chocolate bits, sultanas, walnuts and orange zest.
3. Beat the butter and sugar until very light and creamy.
4. Add the egg and beat well. Transfer to a large bowl. Fold in the flour. Add the sultana mixture and stir well.
5. Roll into balls and roll them in the cornflakes. Flatten the cookies and put onto baking trays.
6. Bake for 15 minutes or till golden and crispy.
7. Transfer to a wire rack to cool. Once cold, drizzle the melted chocolate over the cookies. Leave to set.