

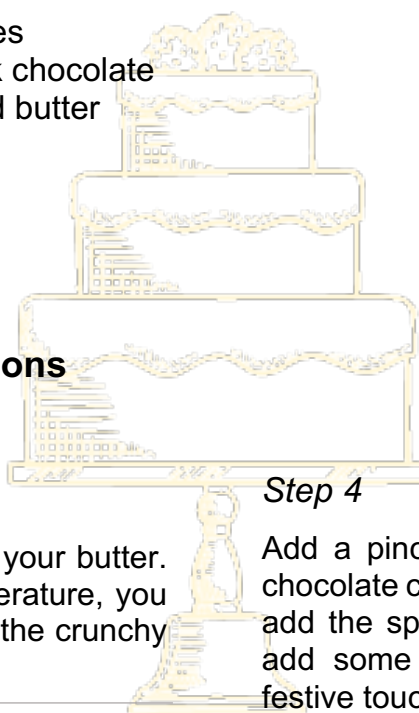
Chocolate cornflakes cake (Roses des sables)

Servings 12 roses	Prep time : 5min	Cook time : 0min	Resting time : 30min
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Ingredients

- **5 cups (100g)** of cornflakes
- **1 + 1/4 cup (200g)** of dark chocolate
- **1/2 stick (50g)** of unsalted butter
- Sea salt
- Easter eggs

Step by Step instructions



Step 1

Melt together your chocolate and your butter. Let them a little bit at room temperature, you have to use it not too hot to keep the crunchy texture of your cornflakes.

Step 4

Add a pinch of sea salt on the top of each chocolate cornflakes cakes. This last touch will add the sprinkles on them, trust me. Finally, add some Easter eggs in the nest for the festive touch 🥰

Step 2

Then, just pour your chocolate on your cornflakes and stir with a spatula to coat them completely.

Step 5

Now, just place them in the fridge to let them solidify completely before tasting.

Step 3

Now, you just have to create little pile on your baking mat to create a desert rose. To create a nest form, I choose here to place some baking cups in my muffin pans and place some cornflakes inside. Then, just push a little bit the center part to create a nest.

French Pastry Secrets
BY CHARLOTTE