

Australian Nut Processors

Recipe MINI CRACKLE CAKES

Ref No. ANP053

INGREDIENTS:

1 cup rice bubbles
1 cup icing sugar, sifted
1/4 cup shredded coconut
1/4 cup **DUCKS NUTS SLIVERED ALMONDS**
100g **WINN SULTANAS**
200g **WINN MULTI GLACE CHERRIES**, halved
125g copha, melted
375g white chocolate melts, melted

EXTRA:

WINN MULTI GLACE CHERRIES

100g white chocolate melts

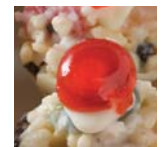
METHOD:

Combine the rice bubbles, icing sugar, coconut, slivered almonds, sultanas and glace cherries in a large bowl. Add the melted copha and chocolate and mix until well combined. Spoon the mixture into prepared moulds and refrigerate until set.

Remove from the moulds and decorate with the extra chocolate and extra cherries. Store in the refrigerator and serve at room temperature.

Suggested Moulds:

Small muffin tins
Biscuit cutters



SAUNDERS'

**MALT
EXTRACT**