



Macadamia nuts cornflake honey joys



SERVINGS

5 serves

COURSE

Snack

PERFECT FOR

Celebrations

SKILL LEVEL

Easy

INGREDIENTS

- 1.56 cups cornflakes
- 0.23 cup macadamia halves
- 37.5 g unsalted butter
- 0.1 cup caster sugar
- 0.63 tbsp honey

INSTRUCTIONS

- . Preheat the oven to 180°C. Place paper liners in the holes of a 12 hole muffin tin.
- . Combine the cornflakes and macadamia pieces in a large bowl. Set aside. Combine the butter, caster sugar and honey in a small saucepan and melt over a medium heat, stirring to

dissolve the sugar.

- . While still warm pour over the cornflake and macadamia mixture, stirring to combine thoroughly.
 - . Spoon mixture evenly into the paper liners and bake for 10 minutes.
 - . Remove carefully and place on a wire rack to cool. Repeat with any remaining mixture.
- Allow to cool completely before storing in an airtight container.



NUTSCO
LIMITED

PREMIUM MACADAMIA
PROCESSING