



Elf Munch

I've brought everything back from the North Pole with me that you'll need to make my favourite Christmas chocolatey treat - Elf Munch! I'm sure you will love it too!

Ingredients

300g / 1 3/4 cups milk chocolate

55g / 1/4 cup unsalted butter

80g / 4 cups Curiously Cinnamon Cereal / Cinnamon Toast Crunch

2 tablespoons icing sugar / powdered sugar

White mini marshmallows

Green and red m&m's

Method

1. Break the chocolate into a medium-large saucepan. Add the butter. Put the saucepan over the smallest hob ring and put the heat on low. Stir often and once the chocolate is mostly melted, remove from the heat and stir until it's fully melted.
2. Add in the cereal and fold it into the chocolate until completely coated.
3. Spoon the cereal onto a board, platter or baking tray in an even-ish layer.
4. Dust over the icing sugar using a mini sieve.
5. Dot around your M&M's and marshmallows.
6. Carefully transfer to the fridge to set for at least 30 minutes.

NOTES

Once set, store in the fridge for up to 1 week in a resealable food bag or storage container.

P.S. I hope you'll leave a little out for me to eat tonight - thank you!

