

# ONLINE AT THE Y

Learn, create, do something new by learning with the Y from your home

## Cooking at the Y - Chocolate Crackles

Recommended for ALL ages

### Resources / Ingredients:

- 120 grams (3 cups) Rice Bubbles or Coco Pops
- 90 grams (1 cup) desiccated coconut
- 1 tablespoons cocoa powder
- 350 grams (2 and 1/3 cups) good quality dark or milk chocolate
- 1 tablespoon coconut oil

### Instructions:

1. Line a 12-hole muffin pan with cupcake liners.
2. In a large mixing bowl, add rice cereal, coconut and cocoa powder.
3. Break up the chocolate and place it in a small heat-proof bowl.
4. Microwave the chocolate, stirring every 20 seconds, until smooth and melted.
5. Add coconut oil and stir until smooth.
6. Pour the chocolate over the ingredients and stir quickly until all rice cereal is covered.
7. Spoon out chocolate crackle mix into each cupcake liner.
8. Place chocolate crackles in the fridge for at least 30 minutes to set.
9. To serve, melt a little extra chocolate and drizzle over the top.

