

Popcorn Cakes

Fun cakes perfect for parties!

Ingredients - makes 8-12

- 100g popcorn kernels
- 100g unsalted butter
- 3 tbsp vegetable/sunflower oil
- 6tbsp golden syrup
- 300g milk or white chocolate
- 30g hundreds and thousands

Method

1. To make the popcorn heat the oil in a large, lidded saucepan. Once the oil is hot, add the kernels and place the lid on the saucepan. Be careful of hot oil and make sure you have a grown up to help as it can sometimes spit at you when hot.
2. A good way to get all the kernels to pop and none to burn is to remove the saucepan from the heat for 30 seconds once you hear the first pop. Then place it back on the heat after you've counted to thirty.
3. You can shake the pan back and forth a little to help the kernels to heat evenly. Once the popping has slowed right down, remove from the heat and leave until you've heard the last pops. Tip the popcorn into a large mixing bowl.
4. Place the butter, syrup and chocolate into a large, heatproof bowl and place it over a saucepan of simmering water. Stir until it has all melted. Then carefully remove from the heat and pour the melted chocolate over the popcorn. Use a wooden spoon to thoroughly stir the chocolate into the popcorn, coating all the pieces.
5. Once the chocolate is cool enough to handle, take handfuls of the popcorn and shape them into little cakes. Place on a lined, non-sticky tray and sprinkle with hundreds and thousands. Place in the fridge to set for approximately one hour.
6. If you have a cake stand, it's the ideal way to show off your fun cakes, otherwise a nice big plate will do, and you could try balancing them on top of one another.

