



Cornflakes chocolate candies with Oreo Milka and cranberrys

amount	ingredients
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100 gr	grounded almonds
100 gr	Milka-Oreo chocolate
150 gr	white couverture chocolate
2 EL	cream
1/2 TL	grounded cinnamon
20 gr	dried cranberries
40 gr	cornflakes

preparation:

1

Roast almonds in a frying pan without fat golden brown. Lay aside and allow to cool slightly.
Chop the couverture, break Milka chocolate into small pieces and let it melt over a water bath - stirring occasionally.

Chop cranberries and mix with almonds, cornflakes and cream under the chocolate mixture.

Should the mass be too liquid just add cornflakes.

Use a teaspoon to fill small piles of paper pralines.

Coarsely chop the remaining cranberries and decorate the cereal praline with one piece each.

Allow to cool for 1 hour.

*If you liked my recipe and pictures, I would appreciate your feedback and comments.
Have fun baking.*



Lucina's tips:



These cornflake chocolates can be made with white chocolate, dark chocolate or each other chocolate. Depending on your personal chocolate taste.

It is best to store the chocolates dark and cool.



I wish good luck and

buon appetit!!

your Lucina Cucina