

Afghans



Corina, one of our Kiwi volunteers, reckons this is the most deliciously chocolatey traybake ever.

Try it, you won't be disappointed!

200g butter, softened
½ cup sugar
1¼ cups standard flour
¼ cup cocoa
2 cups cornflakes
Chocolate Icing
24 walnuts (optional)

- Preheat oven to 180°C.
- Grease or line a baking tray with baking paper.
- Cream butter and sugar until light and fluffy.
- Sift flour and cocoa.
- Stir into creamed mixture.
- Fold in cornflakes.
- Spoon mounds of mixture onto the tray, gently pressing together.
- Bake for 15 minutes or until set.
- When cold ice with chocolate icing and decorate with a walnut if wished.