

## Chocolate Cornflake Cookies

4 cups cornflakes\*

16 ounces bittersweet chocolate, tempered \*\*

\* Crispness is important here, so use a fresh box of cornflakes.

\*\* Place the chocolate in the microwave for 30 seconds at a time on high power until the chocolate is melted. Be very careful not to overheat it. The chocolate may not look as if it has completely melted, because it retains its shape. The chocolate should be only slightly warmer than your bottom lip. You may still see lumps in it once you've stirred it, but don't worry; the residual heat of the chocolate will melt them.

Pour the flakes into a large mixing bowl, then pour about 1/2 of the tempered chocolate over them. Use a rubber spatula and mix until they are coated evenly. The tempered chocolate will immediately begin to set up. Once the chocolate has set, repeat with the remaining chocolate to give a second coat.

Quickly scoop the chocolate cornflakes into small mounds onto a parchment paper-covered baking sheet. Use one spoon to scoop and one spoon to scrape the mixture onto the sheet. It is important to work quickly because the mixture is easier to scoop before the chocolate hardens.

If your kitchen is very hot, you can place the baking sheet in the refrigerator for about 5 minutes to allow the chocolate to harden. Do not leave the cornflakes in the refrigerator for more than 10 minutes; if they get too cold, condensation will form on them when they are removed from the refrigerator because of the difference in temperature between the cold chocolate and the warm air. This will cause the chocolate to turn white. While this doesn't affect the taste, it does ruin the appearance.

Store the chocolate cornflakes in an airtight container in a cool, dry area. They will keep for two weeks, if you can resist eating them

Makes about 6 dozen pieces.