



Honey Joy Chocolate Bark

EASY • 35 MINS

Sweet, crunchy and drizzled with golden Capilano honey- this Chocolate Bark is your new go-to treat. Packed with cornflakes, toasted almonds, freeze-dried strawberries and coconut, it's the kind of wholesome-meets-indulgent snack you'll want to keep on hand (and maybe share...if you're feeling generous). It also makes a seriously cute little gift.



SKILL LEVEL
Easy

PREP TIME
15 mins

COOKING TIME
8-12 mins

SERVINGS
4

Ingredients

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Visit capilanothoney.com.au to learn how to swap honey for sugar in your recipes.

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- 1/3rd cup Capilano Pure Honey
- 1/3rd cup caster sugar
- 120g unsalted butter, chopped
- 6 cups corn flakes
- 360g milk or dark chocolate, gently melted

Toppings

- 1/3rd cup roasted almonds, chopped roughly
- 1/3rd cup freeze dried strawberries, crushed
- 1/3rd cup shredded coconut
- 2 tbsp **Capilano Pure Honey**

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and hand harvested by their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

Method

1. Preheat oven to 130°C fan forced. Line a large baking tray with baking paper.
2. In a medium-sized pot over low heat, melt the Capilano Pure Honey, sugar and butter. Bring to a simmer for 3 minutes or until lightly bubbling.
3. Place the cornflakes into a large bowl and pour over the melted honey mixture. Mix well to combine.
4. Spoon the cornflake mixture into the lined baking tray, pressing with the back of a spatula to flatten into a roughly 2cm thick slab.
5. Bake for 8-12 minutes or until dark golden and crisp.
6. Allow the honey joy bark to cool for 10 minutes at room temperature.
7. Spread the melted chocolate over the honey joy bark and evenly top with almonds, freeze dried strawberries and coconut.
8. Place into the fridge for 2 hours or until firm.
9. Slice the Honey Joy Chocolate Bark into pieces, place onto a serving plate. Optional: An extra drizzle with Capilano Pure Honey.
10. Enjoy!

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