



CHOCOLATE CHERRY POPCORN CAKES

EQUIPMENT:

- Saucepan with lid
- 2 small bowls to separate egg whites from yolks
- Tea spoon
- Whisk
- Mixing bowl
- Bun cases

TOP TIPS:

Swap the cherries for other dried fruit.

INGREDIENTS:

- 2 tsp vegetable oil
- 100g popping corn
- 2 egg whites
- 2 tsp unsweetened cocoa powder
- 65g dried cherries, chopped

PREP TIME:

- 10 minutes

COOKING TIME:

- 8 minutes

METHOD:

1. Preheat oven to 180 or 160 for fan oven.
2. Put 14 bun cases onto a bun tray.
3. Heat the vegetable oil in saucepan and add popping corn.
4. Put the lid on securely and shake to coat popping corn in the oil.
5. Put pan over a medium-high heat and continue to shake the pan occasionally.
6. Once popping stops remove from the heat and leave to cook down for 5 mins.
7. Separate the egg whites from the egg yolks.
8. Whisk the egg whites with the cocoa powder in a large mixing bowl.
9. Add the chopped cherries and the popcorn and mix well.
10. Share the mixture between the bun cases.
11. Bake in the oven for 8-10 minutes.