

Chocolate Desert Roses

~Roses de Sables~

 8-10 Servings.  15 mins prep time  50 minutes total time  3/5 Nutrition score

INGREDIENTS

Recipe #1: with coconut oil (vegan)

- 1 1/8 cups (200 g) dark/milk chocolate
(a baking chocolate bar is best)
- 4 tablespoons (56 g) coconut oil
- 3 1/8 cup (100 g) unsweetened
cornflakes
- 2-3 pinches of salt if you want sweet-
salty dessert (optional)
- 1/4 teaspoon vanilla (optional)

Recipe #2: with butter

- 1 1/8 cups (200 g) of dark/milk chocolate
(a baking chocolate bar is best)
- 4 tablespoons (56 g of unsalted butter)
- 3 1/8 cup (100 g) of cornflakes
- 2-3 pinches of salt if you want sweet-
salty dessert (optional)
- 1/4 teaspoon vanilla (optional)

This recipe may also be done with white chocolate.

Storage: they preserve well in an air-tight container for up to one week. If it is too warm in your home, it's best to keep them in the frig.



DIRECTIONS

1. **Line muffin tins with cupcake liners.**
2. **Measure out the cornflakes.** It's best to have the full cornflake which helps the volume and crunchiness of the dessert rose cookie.
3. **Melt the coconut oil (Recipe #1) or butter (Recipe #2) in a pan on low heat.**
4. **Add the finely chopped chocolate** (or baking chocolate chips) in a double broiler to the oil/butter, mixing often.
5. **Add the salt** (if you desire a saltier desert rose) **and vanilla.**
6. The chocolate mixture is **ready when everything is evenly melted together** and have created a homogenous liquid mixture.
7. **Slowly pour the chocolate mixture over the corn flakes, while at the same time folding the chocolate mixture into the cornflakes with a spatula.** Do this gently to avoid breaking the cornflakes. Do not press down on the mixture with the spatula!

It will take about **5 minutes of folding** and lifting the spatula before all the flakes are covered evenly with chocolate.
8. Using a tablespoon, **fill the lined muffin cups** with the chocolate covered cornflake mixture. (If you don't have muffin cups you can simply put the same quantity in heaps on wax paper). Lifting up and creating a little teepee with the very cornflakes adds extra decoration and crunchiness to them.
9. **Lightly sprinkle the tops** of the desert roses with sugar (or salt if you would like them a little salty), coconut flakes, powdered sugar, or almond flour.



10. To **let them set**, put them in the refrigerator for at least 30 minutes. They may also set at room temperature if your home isn't too warm.

Bon Appetit!
Emilie Anne

