



Breakfast Flake Cakes

Use up those soggy cornflakes

- 1/3 cup unsalted butter, melted
- 1/2 cup brown sugar
- 1/2 cup granulated sugar
- 1 egg
- 1/2 Tablespoon vanilla extract
- Soggy milk cornflakes (see Panna Cotta recipe)
- 1 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon ground cinnamon
- 1/2 cup currants or chopped raisins

Citrus Frosting:

1 Tablespoon unsalted butter
1 teaspoon lime or lemon juice
1 cup confectioners' sugar
2 teaspoons water or as needed

Topping: about 2 Tablespoons chopped pecans or crushed Prepared Caramelized Corn Flakes from Beyond Breakfast Panna Cotta Recipe.

Preheat oven to 350-degree F. Lightly grease 12 silicone muffin cups in pan

Prepare Cornflake Batter: In a mixing bowl, combine cooled melted butter, brown sugar, granulated sugar, egg and vanilla extract until mixture is smooth. Mix in soggy cornflakes; beat until mixture is creamy. In small bowl; combine flour, baking soda, baking powder, and cinnamon; stir into creamy mixture. Add currants or chopped raisins.

To Bake: Spoon batter equally into 12 greased silicone muffin cups. Place pan in preheated 350 degrees F for about 20 to 25 minutes or golden brown. Cool 10 minutes; to remove from pan; turn cakes over with the bottom side up onto cooling rack; cool cakes upside down completely before frosting.

Prepare Frosting: In a small bowl, combine butter, lime juice, confectioners' sugar, and 1 teaspoon water until frosting starts to form. Slowly add remaining water until thick piping frosting forms. Place frosting in pastry bag with a large star tip; pipe a frosting star on top of each upside cake; sprinkle with chopped pecans or crushed caramelized cornflakes if desired. Yield: 12 Breakfast Flake Cakes

Cook's Note: I also made these cakes using only 1/4 cup butter, but they had a thicker muffin-like texture. Using 1/3 cup butter gives you a soft cake-like texture. I found that using a silicone baking pan made it very easy to remove the cakes. When you are making the frosting, don't add too much water or they won't hold their star shape on top. Also, the brand of cornflakes can make the batter thicker or thinner. Adjust the liquid if this is a problem.

About the Recipe: When I saw I had all those soggy cornflakes' leftover, I decided to turn them into little breakfast cakes. The cornflake flavor creates a tasty little cake to enjoy with a cup or coffee or glass of milk. They turned out so delicious that I had to make more panna cotta just to get those soggy cornflakes. I guess they are right that "Necessity is the mother of Invention. "