

cook time: 20 minutes  
serves for twelve

# SWEET TOOTH CRAVINGS 【CROCANTES】

the 'it' item for any middle school festivities and parties, once you eat one you will want to eat all of them

# ABOUT THE RECIPE

For any school party or gathering, someone will always offer to bring crocantes and those will be the first to be eaten, no matter what. I always thought that it was hard to create these snacks, but after asking my friend's parents I've realised how easy and simple it is!

The crunchy cereal mixed with the delightful dulce de leche, creates a perfect bite everytime. It's an easy snack to make and it will suit almost everyone's taste.

Creating your own dulce de leche is thrilling and exciting as you should be careful from crystalising the sugar or even burning the condensed milk. Bring these to your next social gathering and it will certainly be a hit!

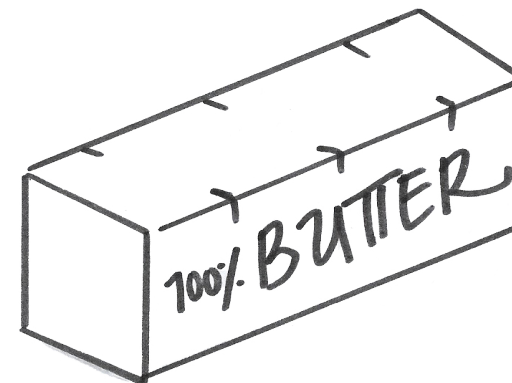
# INGREDIENTS



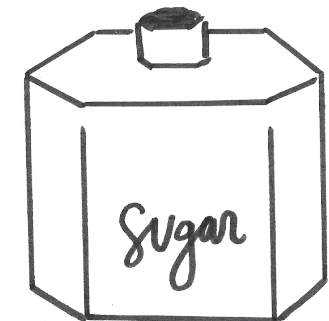
200g of  
corn flakes cereal



1 can of  
condensed milk

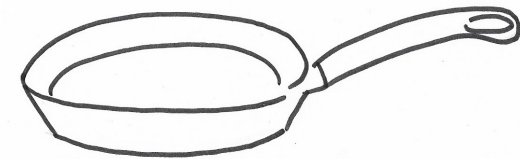


4 tbs. butter

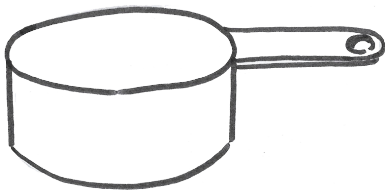


1 cup of sugar

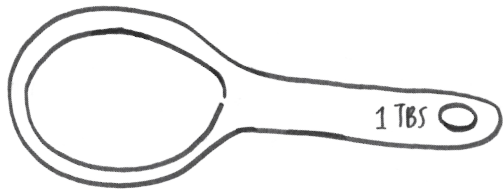
# UTENSILS



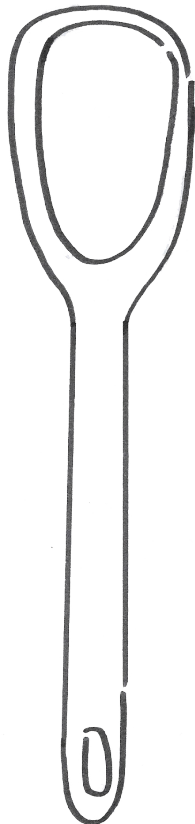
frying pan



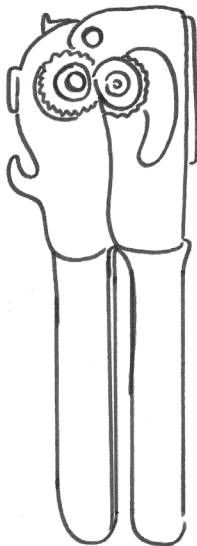
measuring cup



measuring spoon



wooden spoon

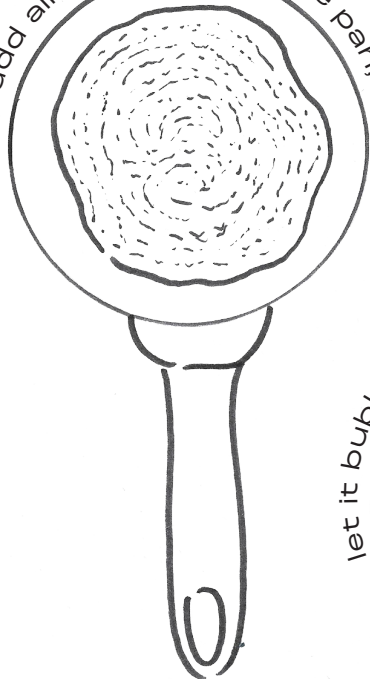


can opener,  
if needed

# COOKING

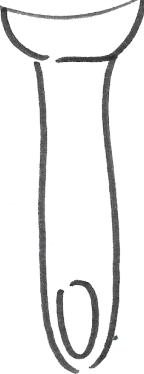
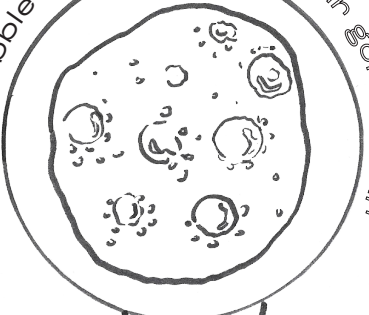
the batter

add all the sugar to the pan.

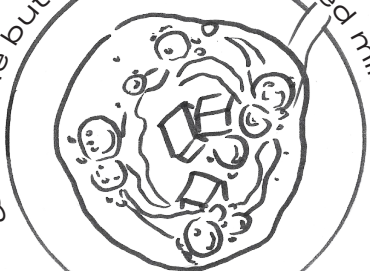


on med heat

let it bubble and become a clean gold colour



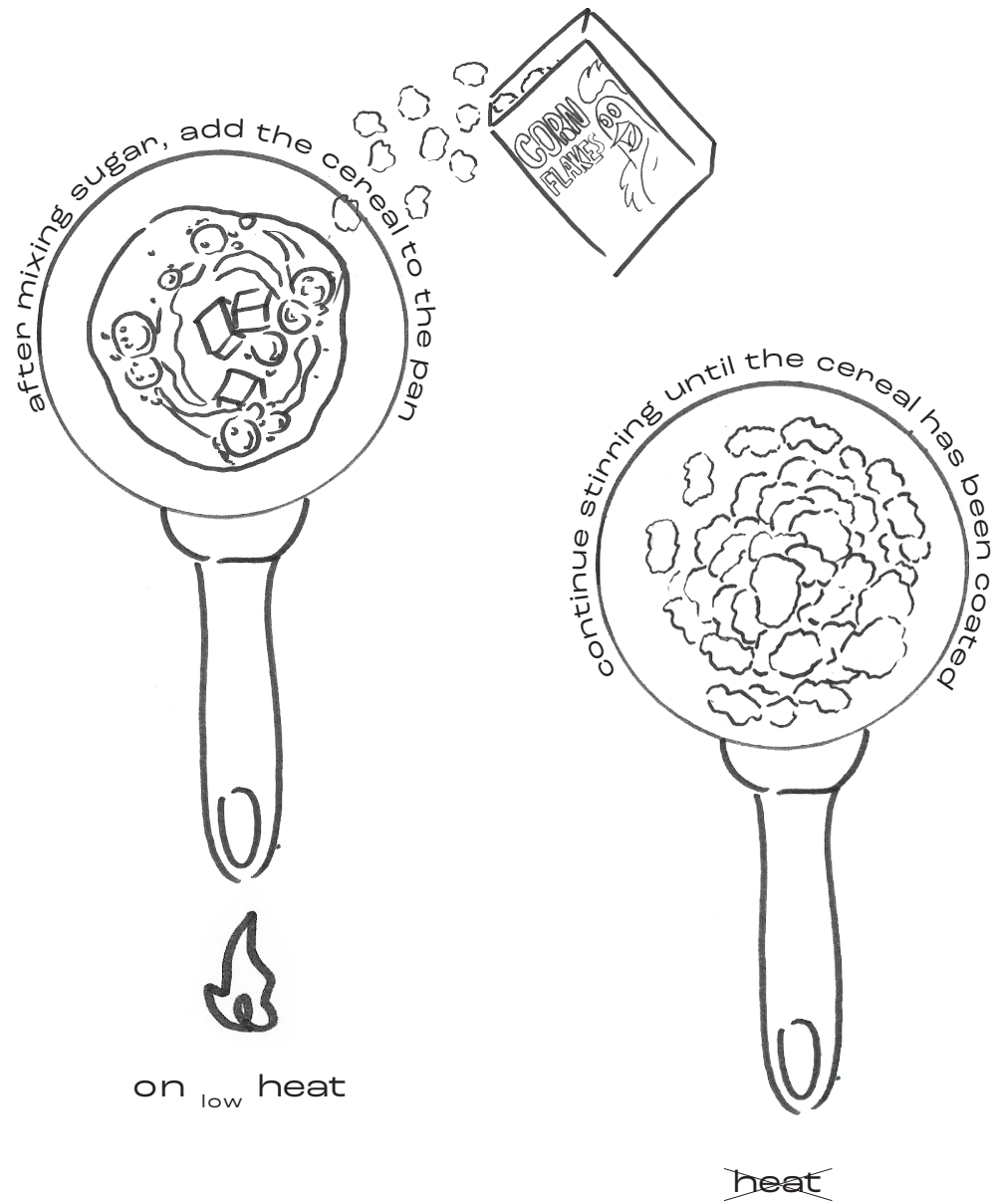
& add the butter and condensed milk



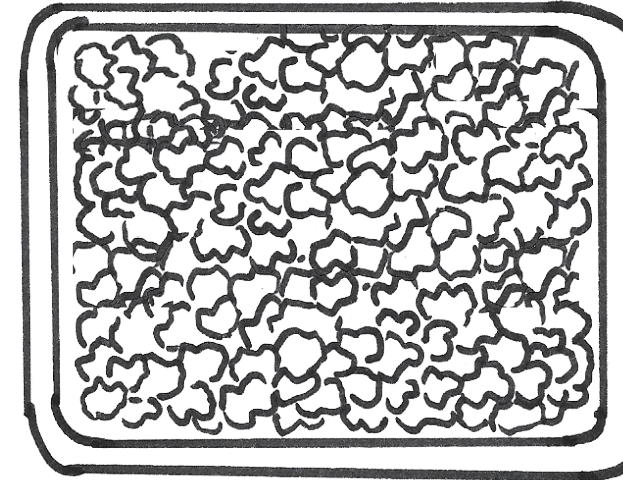
on low heat

# MOLDING

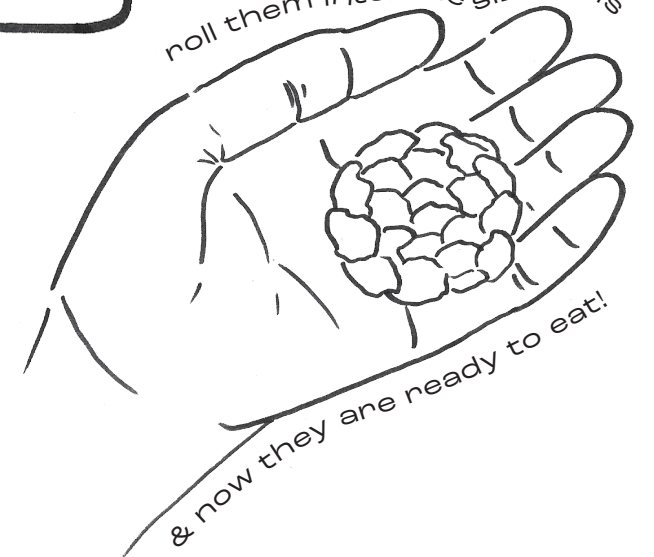
the sweets



you can either place the batter in a tray and let it cool down or

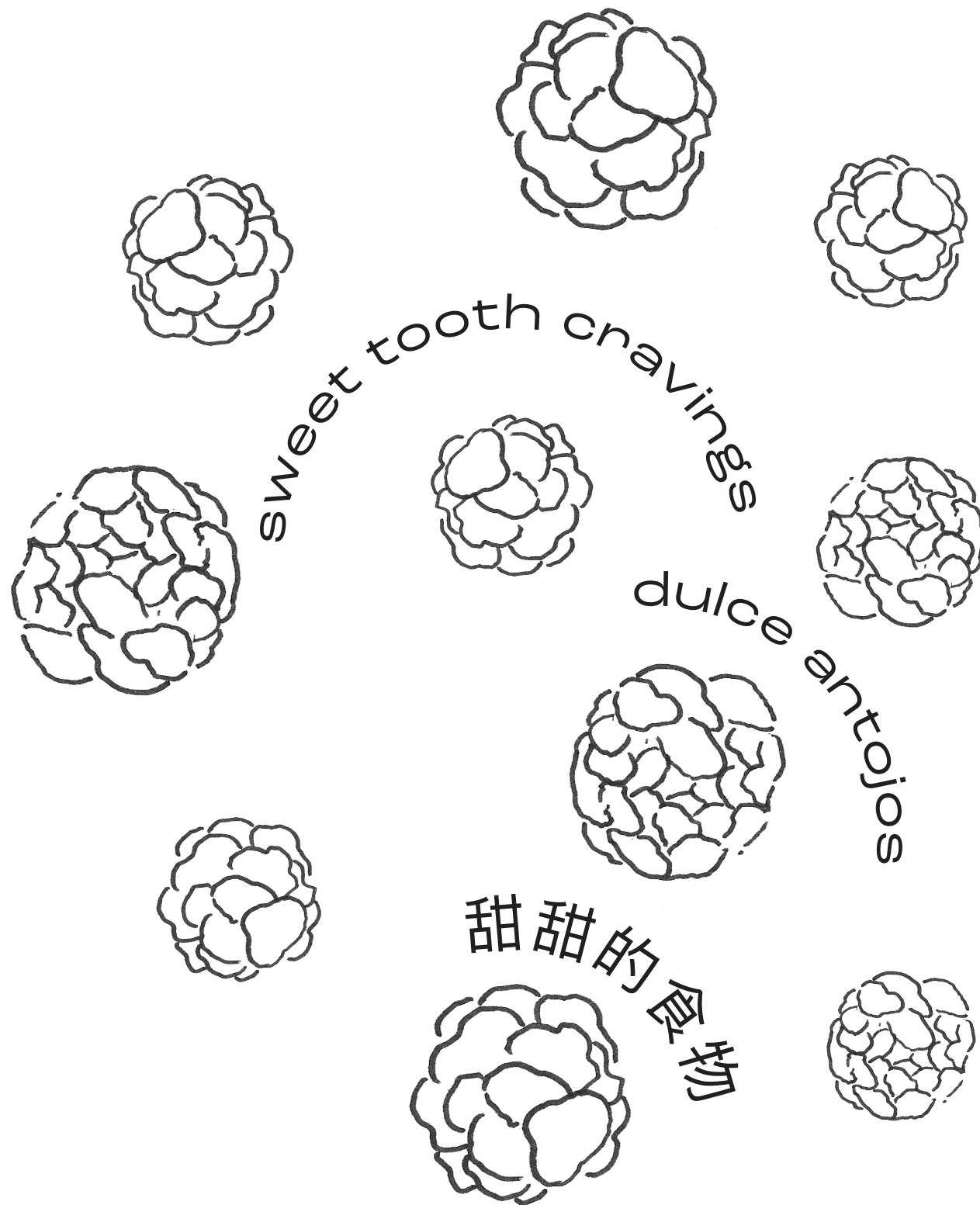


roll them into bite size balls



& now they are ready to eat!

# JUST IN CASE



## MAKING THE BATTER

- Add the sugar evenly on the frying pan and set your stovetop to medium heat.
- Wait until the sugar caramelises, there is no need to stir the sugar.
- Add the condensed milk and mix together, until they are all incorporated.
- Pour in the butter<sup>1</sup> and continue stirring to mix all the ingredients together.
- Add the cereal flakes and stir them for a few times.
- Turn off the heat, and continue to coat the flakes with the sugary liquid.

## MOLDING / ROLLING

- Once the flakes have cooled down<sup>2</sup> and they are warm to touch you can mold them.
- Pick either one:
  - the classic way \_grab spoonfuls of the batter and roll them to create the sweet balls.
  - the fancy way \_place all the batter in a flat tray and let it cool down completely, then you can cut them into small squares<sup>3</sup>.

<sup>1</sup> it's better if your butter is in room temperature, no need to melt it.

<sup>2</sup> usually after five mins, they are ready to be molded.

<sup>3</sup> for extra sweetness you can add some nutella or any sweet spread on top of the squares.

This recipe book belongs to an eight part recipe cook book collection that combines the designer's heritage—Chinese and Costa Rican—as well as her experiences as a college student living in Manhattan, New York.

Crafted and illustrated with lots of love and care. We hope that this recipe will help you be more comfortable cooking, while learning about Costa Rican culture.

Designed in New York City  
Produced in Los Angeles