

SCRUNCH

British Baking Classics



The British Dessert Everyone Loves

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COCONUT BREAD ROLLS



British Favourite Scrunch Recipe Thant Everyone Loves

The culinary wonders of Britain! From the regal high teas to hearty pies, the UK has always been a hub for iconic foods. Yet, amid all the classics, there's one dessert that truly stands out for its simplicity, taste, and the love it garners across generations "The Scrunch".

The Art of Making Scrunch

The process is as uncomplicated as the ingredients. Begin by melting the butter and adding sugar until it dissolves into a smooth mixture. The dry ingredients, with the crushed corn flakes releasing their characteristic crunchiness, are then combined with this. A short stint in a preheated oven and out comes the golden-brown delight. The final touch, for those with a penchant for indulgence, is dipping each piece in melted chocolate. Divine!

Scrunch

Ingredients	Grams
Corn Flakes	60g
Rolled Oats	140g
Desiccated Coconut	80g
All Purpose Flour	125g
Dried Cranberries	60g
Unsalted Butter	200g
Sugar	180g

Instructions:

1. In a mixing bowl, combine corn flakes, oats, desiccated coconut, all-purpose flour, and dried cranberries. Mix and set aside.
2. In a pot, melt 200g butter over low heat. Add 180g sugar and continue heating until the butter is fully melted. It's okay if there are some sugar granules that aren't fully melted.
3. Combine the melted butter and sugar mixture with the dry ingredients.
4. Transfer the mixture to a baking pan (16cm x 27cm). Press and spread evenly.
5. Bake in a preheated oven at 180°C for 20 minutes.
6. While still hot, cut the scrunch into squares.
7. Once cooled down completely, dip each piece into melted chocolate for an added touch of indulgence.



Why Everyone Loves It

The Scrunch embodies the spirit of British desserts: uncomplicated, comforting, and deeply satisfying. Whether it's a rainy day tea accompaniment or a treat after Sunday lunch, its versatility is a win. Moreover, it's easily adaptable. Vegans can opt for plant-based butter, while those seeking more nutrition can toss in seeds or nuts.

The British Favourite Scrunch isn't just a dessert; it's an experience. It reminds us of the magic that happens when simple ingredients are combined with love and tradition. If you haven't yet indulged in this delightful treat, it's high time you did. And for those who know its charm, well, there's always room for one more piece.