

# How to make corn flakes delicious?

**Corn Flakes Making Machine can produce high-quality corn flakes with good taste and taste, which is very suitable for fast-paced people, and it is also a food suitable for all ages.**

Corn flakes are a delicious fast food. It is easy to carry and can be stored for a long time. It can be eaten directly or made into other foods. [Corn Flakes Making Machine](#) can produce high-quality corn flakes with good taste and taste, which is very suitable for fast-paced people, and it is also a food suitable for all ages.

Corn flakes are very popular, with a variety of flavors such as rice, milk, and mellow. They are very popular with consumers. They are rich in nutrients and contain many ingredients that are beneficial to the body. There are many ways to make corn flakes. Do you want to know how to make corn flakes delicious? Next, introduce the different methods of several corn flakes.



## 1. Crispy corn flakes

1. Material: corn flakes, eggs, pepper, pepper powder, vegetable oil, salt, monosodium glutamate
2. Break the eggs into the corn flakes, then add the pepper powder, pepper, and salt, and stir evenly.
3. Add oil to the pot, heat to 40-50% on low heat, pour in the mixed corn flakes, stir while pouring to avoid sticking.
4. Pour all in and fry for a few minutes until the corn flakes are crispy.

5. This method can also be used to make spicy, milky, cumin, sweet, etc. In addition, you need to pay attention to the amount of corn flakes according to the egg liquid. If the egg liquid is too much, the fried corn flakes will be easy to paste , Not crispy.

## **2. Chocolate corn flakes**

1. Material: corn flakes, chocolate, chopped almonds, chocolate rice, colorful icing
2. Melt the chocolate with water, add corn flakes and stir evenly after the melted chocolate has cooled.
3. The corn flakes can be slightly crushed while stirring, and the degree of crushing is determined by personal preference.
4. After stirring, pour it into a paper cup and sprinkle it with your favorite decoration, then put it in the refrigerator until it is set.

## **3.Grilled chicken steak with corn flakes**

1. Ingredients: corn flakes, chicken breast, sugar, light soy sauce, five-spice powder, cooking wine, ginger, soy sauce chicken sauce
2. Cut the chicken breast into thin slices, and beat the front and back sides of the chicken breast with a loose meat hammer, and then use the fork jack.
3. Marinate the chicken breast with the prepared seasonings, cooking wine, soy sauce chicken juice, light soy sauce, five-spice powder, sugar, and ginger, and marinate for about half an hour.
4. Spread the corn flakes flat on the baking tray, put it in the oven, adjust the temperature, control the time, roast the corn flakes crisply, wait for it to cool after baking, and place it in a pulverizer to make a powder.
5. Take out the marinated chicken breast, evenly coat it with a layer of corn flour, then spread it on a baking tray with tin foil, preheat the oven, and bake it at about 180 degrees for 20 minutes.



#### 4. Corn Oatmeal with Vegetables

1. Material: corn flakes, oatmeal, corn dregs, rice, broccoli, carrots, potatoes, snow peas
2. First prepare the ingredients for cooking porridge, oatmeal, corn flakes, rice and corn dregs.
3. Wash the corn residue, soak it in advance, put the cleaned rice and corn residue in the pot, and add enough water.
4. Boil over high heat, add corn flakes and oatmeal after boiling, stir evenly with a spoon while pouring to avoid lumps, then turn to low heat and simmer slowly.
5. Prepare the vegetables when the porridge is almost cooked. Wash the selected vegetables and cut into small cubes for later use. The types of vegetables can be selected according to your preferences.
6. Cook the porridge until the rice grains bloom. Then add the diced vegetables. The vegetables that are not easy to cook can be put first. Cook for a while until all the ingredients are mature and then turn off the heat.

The above introduces four delicious methods of corn flakes. The **Corn Flakes Making Machine** can produce healthy and high-quality corn flakes. You can usually buy some corn flakes to make them delicious. If you don't have time, you can also make them directly or eat them with milk. Of course, it is best to make some other delicacies to eat, so that it does not appear monotonous and you can enjoy more delicious food.