

Easter Egg Nests Recipe Cards

## **Ingredients**

225g/8oz plain chocolate, broken into pieces

2 tbsp golden syrup

50g/2oz butter

75g/3oz cornflakes

36 mini chocolate eggs

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## Equipment

Spoon

Bowl

Pan

Cake cases

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1. Line a 12-hole fairy cake tin with 12 paper cake cases.



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2. Put the chocolate, golden syrup and butter in a bowl and heat over a pan of gently simmering water. (Do not let the base of the bowl touch the water). Stir the mixture until smooth.



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3. Remove the bowl from the heat and gently stir in the cornflakes. Keep stirring until the cornflakes are completely covered in chocolate.

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4. Chill the nests in the fridge for 1 hour, or until they are completely set.

