

CHOCOLATE EASTER EGG NEST CAKES

BRILLIANT TO MAKE WITH CHILDREN OVER THE HOLIDAYS, THESE EASY CHOCOLATE EASTER NESTS ARE A PERENNIAL FAVOURITE.



PREPARATION TIME - LESS THAN 30 MINS

COOKING TIME - LESS THAN 10 MINS

SERVES - MAKES 12

DIETARY - VEGETARIAN

INGREDIENTS

225G PLAIN CHOCOLATE,
BROKEN INTO PIECES
2 TBSP GOLDEN SYRUP
50G BUTTER
75G CORNFLAKES
36 MINI CHOCOLATE EGGS

METHOD

- LINE A 12-HOLE FAIRY CAKE TIN WITH PAPER CASES.
- MELT THE CHOCOLATE, GOLDEN SYRUP AND BUTTER IN A BOWL SET OVER A SAUCEPAN OF GENTLY SIMMERING WATER (DO NOT LET THE BASE OF THE BOWL TOUCH THE WATER). STIR THE MIXTURE UNTIL SMOOTH.
- REMOVE THE BOWL FROM THE HEAT AND GENTLY STIR IN THE CORNFLAKES UNTIL ALL OF THE CEREAL IS COATED IN THE CHOCOLATE.
- DIVIDE THE MIXTURE BETWEEN THE PAPER CASES AND PRESS 3 CHOCOLATE EGGS INTO THE CENTRE OF EACH NEST. CHILL IN THE FRIDGE FOR 1 HOUR, OR UNTIL COMPLETELY SET.