



Easter Egg Nests

Makes 12

Ingredients:

- 225g chocolate, broken into pieces (mixture of 74% dark and from an Easter egg if using)
- 2tbsp golden syrup
- 50g butter
- 75g cornflakes
- small bag of mini chocolate eggs

Method:

1. Line a 12-hole fairy cake tin with paper cases
2. Melt the chocolate, golden syrup and butter in a bowl set over a saucepan of gently simmering water, or use a microwave in short bursts
3. Stir the mixture until smooth
4. Remove the bowl from the heat and gently stir in the cornflakes until all of the cereal is coated in the chocolate
5. Divide the mixture between the paper cases and press 1-2 mini chocolate eggs into the centre of each nest
6. Chill in the fridge for 1 hour, or until completely set.

