



# Easter Egg Nests



## Ingredients

225g/8oz of plain chocolate broken into pieces

2tbsp of golden syrup

50g/2oz of butter

75g/3oz cornflakes

36 mini chocolate eggs

Water

## Equipment

12-hole fairy cake tin

12 paper bun cases

Bowl

Hob

Pan

Fridge

## Method

1. Line the fairy cake tin with the 12 paper bun cases.
2. Put some water into the pan and let it gently simmer.
3. Put the chocolate, golden syrup and butter in a bowl.
4. Put the bowl on top of the pan, but don't let it touch the water. Stir the mixture as it heats until it is smooth.
5. Remove the bowl from the heat and gently stir in the cornflakes. Keep stirring until the cornflakes are completely covered in chocolate.
6. Divide the mixture between the paper cases and press 3 chocolate eggs into the centre of each nest.
7. Chill the buns in the fridge for 1 hour or until they are completely set.