

# Chocolate Easter Egg Nests



## Ingredients:

225g Cooking Chocolate (NOT Cadbury's or Galaxy)  
75g Cereal (e.g. Cornflakes, Rice Krispies)  
25g Butter  
36 Mini Eggs  
2 Tablespoons Golden Syrup: School to Provide



**Please bring 12 paper cake cases and a container to carry your chocolate Easter Egg Nests home in.**

## Equipment:

12 Hole Fair Cake Tin, Glass Bowl, Pan-Stand, Saucepan, Small Bowls, Tablespoon, Teaspoon, Weighing Scales, White Plastic Stirring Spoon

## Method:

1. Weigh and measure out all the ingredients accurately.
2. Line a 12-hole fairy cake tin with the 12 paper cake cases.
3. Break the chocolate into individual pieces.
4. Fill a saucepan a third full with water and place a glass bowl over the top. (Do not let the base of the glass bowl touch the water). Ensure the saucepan and glass bowl are placed at the back of the hob.
5. Place the chocolate, golden syrup and butter into the glass bowl. Turn the hob on and bring the water to the boil on a gentle heat. As soon as you see steam, turn the heat off and bring the saucepan with the glass bowl on top to the front of the hob.
6. Give the mixture a quick stir with a white plastic stirring spoon. Leave the glass bowl on top of the saucepan. It will take around 5 more minutes for the chocolate to thoroughly melt.
7. When the chocolate has thoroughly melted, remove the glass bowl from the saucepan using a pair of oven gloves and place on a pan-stand.
8. Gently stir in the cereal until all of the cereal is coated in the chocolate.
9. Using a tablespoon and teaspoon, divide the mixture between the 12 paper cases.
10. Press 3 chocolate eggs into the centre of each nest.
11. Leave the Easter egg chocolate nests to completely set.