

Chocolate nests

To make 10 chocolate nests, you will need:

225g (8oz) plain chocolate

50g (2oz) butter

2 tablespoons of golden syrup

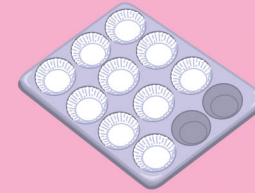
100g (4oz) corn flakes

30 chocolate mini eggs

paper cake cases

a baking tray with 12 shallow holes

✿ Store in an airtight container in a fridge and eat within 3 days.



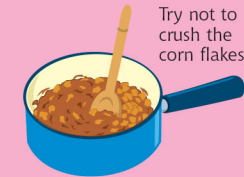
The syrup will slide off the hot spoon.



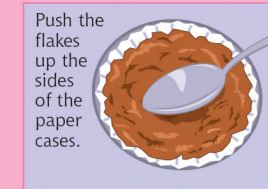
1. Put 10 paper cases into the holes in the baking tray. Then, break up the chocolate and put it into a large saucepan.

2. Cut up the butter and add it to the pan. Then, dip a tablespoon into hot water and use it to add the golden syrup.

3. Gently heat the pan on a low heat, until the butter and chocolate have melted. Stir the mixture all the time.



Try not to crush the corn flakes.



Push the flakes up the sides of the paper cases.



4. Turn off the heat, then add the corn flakes to the pan. Gently stir them into the chocolate, until they are coated all over.

5. Using a teaspoon, fill the paper cases with the chocolate mixture. Make a hollow in the middle of each nest with the spoon.

6. Put three mini eggs into each nest. Then, put the nests into a fridge and leave them for about an hour to harden.



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