

Easter Nests

Ingredients

- 225g dark chocolate
- 50g butter
- 2 tbsp golden syrup
- 85g shredded wheat or cornflakes
- Mini chocolate eggs

Method

1. Melt the chocolate, butter and syrup in a small bowl placed over a pan of barely simmering water or in the microwave. Pour the chocolate mixture over the shredded wheat/cornflakes and stir well to combine.
2. Spoon into 12 cupcake cases and press the back of a teaspoon in the centre to create a nest shape. Place 3 mini chocolate eggs on top of each nest. Chill the nests in the fridge for 2 hrs until set.



Look how much Mrs Douglas' sunflowers have grown this week.