

Chocolate nest cakes

Ingredients



- 50g butter
- 100g milk or dark chocolate
- broken into chunks
- 3 tbsp golden syrup
- 100g cornflake
- 36 mini chocolate eggs

Method

1. **Children:** Weigh out the ingredients. Older children can do this by themselves with supervision and little ones can help to pour or spoon ingredients into the weighing scales. Put 50g butter, 100g milk or dark chocolate, broken into chunks and 3 tbsp golden syrup in a saucepan or microwavable bowl. Put 100g cornflakes in another large bowl.
 2. **Grown ups:** Melt the weighed butter, chocolate and golden syrup in the saucepan over a low heat or briefly in the microwave. Allow to cool a little before pouring over the cornflakes.
 3. **Children:** Stir the ingredients together gently using a wooden spoon. Divide the mixture between the 12 papercases and press 3 chocolate eggs in the centre of each nest. Chill in the fridge for 1 hour or until completely set.
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