



Activity time!

I love Easter, but I love chocolate more, these nests are super yummy! Why don't you give it a go? But make sure you get an adult to help you. Let me know how you get on @wruscorch. Happy Baking!



Instructions

1. Line a muffin pan with cupcake cases
2. Finely crush up the Shredded Wheats with your hands into a large bowl.
3. Break up the chocolate and put it, the butter and the syrup into a bowl, and microwave in short, sharp bursts, stirring occasionally until everything is melted.
4. Pour the chocolate mixture over the crushed Shredded Wheat, and stir thoroughly with a spoon
5. Spoon the mixture into the cases-Make a dent in the middle for the eggs to rest in.
6. Place the eggs in the nests, chill in the fridge for 30mins.
7. Happy eating! Don't eat too many!



Ingredients:

- 6 x Shredded Wheats
- 50g milk chocolate
- 50g dark chocolate
- 70g butter or margarine
- 2tbsp golden syrup
- 2 x 100g bags of Mini Eggs (or small chocolate eggs)



*You can change up the recipe and use rice krispies or cornflakes
**make 36 mini nests, 18 regular nests or 12 generously-sized nests.