

Becky Bakes...

EASTER NESTS (makes 8)

- 120g Cooking Milk Chocolate
- 2 tablespoons Golden Syrup
- 8 tablespoons Rice Krispies
- 16 mini chocolate eggs (at least)



Tiny fluffy (inedible) chicks to decorate
Paper bun cases

1. Half fill a large saucepan with water and bring to the boil on the stove top
2. Break up the chocolate and put it with the syrup into a large glass bowl.
3. Sit the bowl on top of the saucepan and reduce the heat to simmer to melt the chocolate
4. Meanwhile, arrange the paper bun cases in a 12-hole patty tin – the tin will help the paper cases to stay round as they are filled
5. When all the chocolate has melted, carefully lift the bowl off the pan and sit it on a tea towel on the worktop
6. Pour in the Rice Krispies and stir until they are evenly coated with the chocolate
7. Using 2 spoons, share the mixture between the paper cases, gently flattening the mixture down
8. Press the mini chocolate eggs into the nests, adding a chick to some
9. Leave to cool then share with young friends!

For a demonstration of this recipe, find me on YouTube:

<https://www.youtube.com/watch?v=GIYfVSmtiY&t=1s>