



Kids Can Cook

Easter Nests

Ingredients:

- 100g Shredded Wheat cereal
- 250g milk chocolate
- 2 tbsps golden syrup
(you can substitute with corn syrup or maple syrup)
- 75g butter, softened
- One 100g bag of Mini Eggs



Directions:

1. Line a 12-hole muffin tray with muffin paper cups.
2. Melt the milk chocolate, golden syrup and butter in a small glass bowl over a saucepan of gently simmering water. Stir regularly with a wooden spoon until the mixture is completely melted and glossy with no lumps.
3. Break up the Shredded Wheat into small pieces in a large bowl using your hands.
4. Pour the melted chocolate mixture into the bowl with the Shredded Wheat and mix with the wooden spoon until all the Shredded Wheat is covered in the melted chocolate.
5. Spoon the mixture into muffin pan, dividing evenly. Use your index finger to create a well in the centre of each nest. Add a few Mini Eggs to each nest.
6. Leave to cool in the fridge for 2 hours.

Source: <https://bit.ly/2vpOiyU>

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