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Chocolate Easter egg nest cakes



Preparation time

less than 30 mins

Cooking time

less than 10 mins

Serves

Makes 12

Dietary

Brilliant to make with children over the holidays, these easy chocolate Easter nests are a perennial favourite.

Ingredients

225g/8oz dark chocolate, broken into pieces

2 tbsp golden syrup

50g/2oz butter

75g/2¾oz cornflakes

36 mini chocolate eggs

Method

1. Line a 12-hole fairy cake tin with paper cases.
2. Melt the chocolate, golden syrup and butter in a bowl set over a saucepan of gently simmering water (do not let the base of the bowl touch the water). Stir the mixture until smooth.
3. Remove the bowl from the heat and gently stir in the cornflakes until all of the cereal is coated in the chocolate.

4. Divide the mixture between the paper cases and press 3 chocolate eggs into the centre of each nest. Chill in the fridge for 1 hour, or until completely set.

Recipe Tips

Shredded wheat or puffed rice cereals can be used instead of the cornflakes.