



Easter Egg Nest Buns



Ingredients

225g/8oz plain chocolate, broken into pieces

2 tbsp golden syrup

50g/2oz butter

75g/3oz cornflakes

36 mini chocolate eggs

Equipment

Spoon

Bowl

Pan

Bun cases

Method

1. Line a 12-hole fairy cake tin with 12 paper bun cases.
2. Put the chocolate, golden syrup and butter in a bowl and heat over a pan 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. Keep stirring until the cornflakes are completely covered in chocolate.
4. Chill the buns in the fridge for 1 hour, or until they are completely set.

