



Catherine's eggcellent Easter egg nests

These Easter eggs nests are a cracking choice for your Mencap Big Tea Party. For a twist, use white or milk chocolate instead of plain chocolate.



Ingredients

225g/8oz plain, milk or white chocolate, broken into pieces (or all three if you're feeling eggstravagent)

2 tbsp golden syrup

50g/2oz butter

75g/3oz cornflakes

36 mini chocolate eggs (for a non-Easter theme top with 36 of any other chocolatey treat of your choice)



Method

1. Line a 12-hole fairy cake tin with paper cases, these can be plain white or Easter themed.
2. Melt the chocolate, golden syrup and butter in a bowl set over a pan of gently simmering water, (don't let the base of the bowl touch the water). Stir the mixture until smooth. Remove the bowl from the heat and gently stir in the cornflakes until all of the cereal is coated in the chocolate.
3. 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.

And voilà! The perfect, super-quick and yummy addition to your Mencap Big Tea Party.