

Crispy Chocolate Nests for Easter



Makes 12

Ingredients:

2 cups of cornflakes
200 gm cooking chocolate (milk/ 70 percent cacao)
1 tbsp butter
3 tbsp caster sugar (less if chocolate contains sugar)
1 packet of 36 Easter mini eggs
12 cupcake cases

Method:

1. Combine chocolate, butter and sugar in a bowl over a pot of hot water on a low heat.
2. Stir well until sugar is melted making sure that the bowl does not touch the water.
3. Once the chocolate has melted allow to cool for 10 minutes.
4. Lightly crush the cornflakes.
5. Add the crushed cornflakes to the melted chocolate
6. Mix well until every flake is coated with chocolate.
7. Spoon the chocolate cornflakes into 12 cupcake cases.
8. Decorate with mini eggs.

© Elaine Dickinson

Permission to use and distribute in fellowship groups is given providing no charges are made.

Email applications to republish should be sent to admin@thelittlechurchworld.org

For more recipes visit Wai's Kitchen, TLC World at <https://tlewhk.com/>