



## Easter Egg Nests

### Ingredients

200g chocolate (use either chocolate chips or chocolate bars broken into pieces)

85g crushed shredded wheat (or any other cereal you have)

Bag of mini eggs

### Method

1. Melt the chocolate in a microwaveable bowl. Heat the chocolate for 30 seconds at a time, stirring after each time.
2. Stop microwaving when you have a few tiny lumps left – these will melt as you stir the chocolate one last time. Heating it slowly will keep the chocolate from burning.
3. Pour the melted chocolate over the cereal and mix together well.
4. Divide the mixture into 12 cupcake cases and press down.
5. Add some mini eggs on top of each nest.
6. Put in the fridge to set for approximately 2 hours.

